

Starters



A Variation on the Garden Pea

Pea purée, marinated peas with vinaigrette, and a crispy fried egg

15 €

Scallop ceviche

Passion fruit, avocado puree and pomegranate

16 €

Pan-seared foie gras escalope

With green beans in vinaigrette and a mesclun baby greens salad

16 €

Stuffed Saint Vincent zucchini flower

Chorizo and chive vinaigrette

14 €

Main Courses

10-hour slow-cooked beef chuck confit on the plancha

Served with wholegrain mustard jus and grilled delicacy potatoes

26 €



Sautéed Spring Vegetables

Lemon cream, puffed brick pastry crisp, and garden mint powder

22 €

Pike Perch Quenelle from Ferme Intégrale (26)

Sealed cocotte with puff pastry, langoustine bisque, morel mushrooms, and seasonal vegetables

25 €

Oven-Roasted Sea Bass in a Wallet

White butter sauce. Choice of garnish: seasonal vegetables or poached Ravioles from La Mère Maury

26 €

Desserts

Plate of mature cheeses

12 €

Iranian Pistachio Custard Tart

Pistachio cream, pistachio paste, and roasted pistachios.

12 €

Apricot Cheesecake

Double-baked Breton shortbread, cheesecake cream and mousse, compote of oven-roasted Drôme apricots.
Gourmet coffee

12 €

Gourmet digestif

Minty or Pulpy or Crunchy

12 €

Peach salad with garden verbena

Lime and basil sorbet

9 €

“M.A. Création” ice cream

Flavors : Lemon-basil, Chocolate, Yogourt, Vanilla, Caramel

4€/scoop




To share

Assortment of cheeses 12 €
Current assortment

Mixed Board 19 €
Assortment of Cheeses, Rosette of Lyon and 18 months
Serrano ham

Serrano ham plate, 18 months and Rosette of Lyon 15 €

Tuna tataki 15 €
With Asian flavors, flame-grilled pak choi

 **Chickpea hummus** 10 €
Olive oil from Maison Richard and toasted sourdough bread

Our specialties

Piece of beef of the moment 13 €/ 100g
Seared on the grill, aromatic bouquet and seasoned butter
Between 400g and 1.2kg, depending on availability

Galician turbot 9 € / 100g
Roasted in the oven with garlic, lemon and butter
Between 800g and 1.3kg depending on availability

Choice of side dish :
Sautéed potatoes or seasonal vegetables

Angus beef tartare 20 €
Chopped by us, french fries and mesclun salad

Drinks menu

 **Afterwork des Bandits**
July 03rd, Les Z'Enchanteuses at 7:30PM

Prices are in euros, taxes and service included. All our meats are of European origin. We have a list of allergens available to you

Menu

40€

Chef's appetizer

Starters

Stuffed Saint Vincent zucchini flower
Chorizo and chive vinaigrette

or

A Variation on the Garden Pea
Pea purée, marinated peas with vinaigrette, and a
crispy fried egg

Main Courses

**10-hour slow-cooked beef chuck confit on the
plancha**
Served with wholegrain mustard jus and grilled
delicacy potatoes

or

Pike Perch Quenelle from Ferme Intégrale (26)
Sealed cocotte with puff pastry, langoustine bisque,
morel mushrooms, and seasonal vegetables

Desserts

Choice from à la carte menu*
*Excluding coffee and gourmet digestif

Vegetarian alternative possible

