

**The chef Thierry Garnier
proposes to you**

Starters

Creamy risotto with wild mushrooms	12€
Marbré of goat's cheese and taramasalata, grilled toasts	10€
Marinated pressé of foie gras with Guerande salt	17€
Hunter pâté, chutney of seasonal fruits	10€
Pumpkin cream and scallops browned with rosemary	10€
Cream of chestnuts with snails, bacon crisps	12€
Greedy foie gras salad and marinated gambas	16€

Main dishes

Fillet of sea bream cooked a la plancha, pesto of vegetables	20€
Skate browned puree with melted tomatoes, salad	20€
Marmite of monkfish and gambas cooked with aniseed, braised leeks	32€
Crispy cod, basmati rice and mushroom cream	20€
Grilled "Nabu" rib of beef (for 2 people), potatoes crumbs	48€
Shoulder of lamb candied with thyme, sliced potatoes baked with milk and browned on top	20€
Roasted rib of veal with cream of morels, spinach with butter	28€
Escalope of foie gras pan fried with wild mushrooms	28€
Fricassée of sweetbread cooked with pine cones, melting carrots	28€
Raphaëlle cheeses	11€

Desserts

Chocolate cake with cherries and its sorbet	12€
Crispy cake with pears and almonds	10€
French almond cake with figs	10€
Berthillon ice creams and sorbets	12€
Apple and grape crumble, cream whisked with Calvados	10€
Nougatine mille-feuilles and chocolate mousse with red berries	10€

Dinner

Seasonal menu including starter-main dish-dessert for 32€ (written down on the black board at the restaurant)

Net prices with taxes included