

Our Chef's suggestions

Starters

Salmon Gravlax trio (Black pepper / dill / classic), dill and lemon cream.

11.90€ (3-4-6-7-8-10-14)

Vegetable casserole with puff pastry crust and green salad **12.90€** (1-2-5-7-8) 

Chef's cream soup of the day, aromatic oils **11.00€** (allergen on demand)

Countryside style pistachio terrine (pork and poultry liver), toasted bread and pickles mix.

12.50 € (1-3-5-7-10-14)

Extra french Fries **3.00€**


Main Courses

Chef's inspiration. (Price on demand)

Josper® oven-grilled butcher's cut, gratin Dauphinois, seasonal vegetable, Port wine gravy

23.50€ (8-9-14)

Catch of the day fish, sauteed winter vegetables, saffron sauce **22.50€** (3-6-8)

Burgundy snails open ravioli with garlic cream and roasted oyster mushroom **16.00€** (1-3-5-8) 

Authentic Josper® pulled-beef burger, Monterey jack cheese, smocked BBQ sauce.

19.90€ (1-3-5-7-8-14)

Our Josper® grilled veal T-Bone 350 grams, Provencal herbs roasted gnocchi, demi-glace veal, zest of yuzu **24.00€** (1-3-5-14)

Whole Josper® oven grilled sea bream, Venere black rice, carrot cream.

23.50€ (1-6-8)

Vegetable lasagna in tomato sauce. **16.00€** (1-3-5-8) 

Desserts

Praline tart, lace cookie and Chantilly **7.50€** (1-3-5-8)

Marble chocolate cake with Rocher frosting, cardamon custard cream **7.50€** (1-3-5-8-10)

Deconstructed lemon pie, lemon sorbet **7.50€** (1-8)

Cottage cheese (with or without fruit coulis) **4.50€** (1-3-8) A fine selection of cheese **8.00€** (7-8-14)

Coffee or tea gourmand **7.50€** (1-3-5-8)

Lunch Formule

Main Course	14.00€
Starter + Main Course OR Main Course + Dessert	18.50€
Starter + Main Course + Dessert	23.00€

LISTES DES ALLERGÈNES . LIST OF ALLERGENS

1	2	3	4	5	6	7	8	9	10	11	12	13	14
													
GLUTEN	SÉSAME	FRUITS À COQUES	CRUSTACÉS	ŒUFS	POISSONS	MOUTARDE	LAIT	CÉLERI	ARACHIDES	SOJA	MOLLUSQUES	LUPIN	SULFITES
GLUTEN	SESAME	NUTS	SHELLFISH	EGGS	FISH	MUSTARD	MILK	CELERY	PEANUT	SOY	MOLLUSCS	LUPIN	SULFITES