

LUNCH MENU

LIMITED EDITION

STARTERS



Country-style terrine with Espelette pepper and pickled vegetables

Weekly egg mayonnaise

Celeriac remoulade mimosa-style with horseradish and country bread crouton

- MAIN COURSES -

Endive tarte Tatin with Fourme d'Ambert cream, walnuts and pear

Macaroni with ham and truffle

Bavette steak with caramelized shallots, served with fries and salad

Pan-seared meagre with carrot-orange purée and nutty dried fruit granola



SET MENUS

30€

STARTER
MAIN
DESSERT

25€

STARTERS - MAIN
ou
MAIN - DESSERTS

20€

MAIN COURSE



Desserts

Tarte Tatin with Isigny cream

Vanilla mille-feuille with salted butter caramel

Chocolate mousse, grandmother's style