——— DISHES —	
Grilled veal rib Morel sauce Green salad Homemade fries	38,00€
Herb sausage Sweet potato purée JMustard full-bodied juice Mesclun	21,50€
Nantes Shrimps (Maison Lisaqua) Flavoured rice Satay sauce Vegetable achar Head oil	25,00€
Coral lentils Dahl Pomegranate Fêta Indian curry Cucumbers Spicy cashew nuts	17,50€

TO SHARE (2 personnes) Purebred VBF beef rib (about 1,2kg) Grilled on the plancha Thyme Garlic Homemade fries Chimichurri sauce, pepper sauce and béarnaise Salad	96,00€
Exceptional piece of beef - see slate or ask a butler	

Carotts Rice worshipped with garlic and cuttlefish ink Harissa Green oil	23,90€
VBF Beef pear (160g) Homemade fries Duck fat confit escalion Pepper sauce	22,90€
Auction fish Spelt risotto Fennel Nantes butter sauce Dill	24,90€
Casarecce al Funghi Mushrooms cream Partied mushrooms Parmesan	16,90€
Caesar salad Roman salad Parmesan Anchovy sauce Farm chicken Egg Bio Anh Biodivatte	17,80€

SUPPORT IN ADDITION 5€

SAUCE IN ADDITION 3€

Green salad, homemade fries, seasonal vegetables, flavoured rice, sweeat potato puree

Whipped cream or Hot Chocolate Supplement +2,00€

Béarnaise, pepper, chimichurri, morels

—— DESSERTS ————

Cheese plate Maison Lecoq	14,00€
Petits fours	8,80€
The fruity moment Seasonal fruits from the market in the pastry chef's style	12,50€
Chocolate mousse Salt flower Cocoa tile	9,50€
Mont-blanc Meringue Mascarpone whipped cream Chestnut cream Blueberry	12,50€ r jam
Pastry flan	9,50€
OUR ICE CREAM CUPS	
Coffee or Liège chocolate, White lady	12,00€
Banana split , Colonel's cup, Affogato with provincial Gin café XII	14,00€
Ice cream and sorbets from the House GROM x1 3,90€ x2 6,90€ x3 9,60€ Authentic made with respect for the Italian tradition (without flavours, without dyes, without preservatives) Vanillia Chocolate Lemon Strawberry Mango Stracciatella Coffee Pistachio Hazelnut	

