

BACCHUS

MENU : STARTER - MAIN - DESSERT : 33€

APPETIZERS

Bone marrow garlic toast,
smoked Guérande salt - 7€

Radishes sea salt - 3€

Terrine with pistachio,
vegetable pickles - 5€

STARTERS

Panied pork feet, gribiche sauce - 9€

Fried Bayonne ham, shallot, duck fat - 11€

Leek vinaigrette mimosa style - 8€

Soft cooked egg, red wine sauce,
black pork bacon - 9€

MAIN COURSES

Veal sweetbreads, cognac, mushrooms,
chestnut, roasted vegetables - 22€

Beef tournedos, brown butter, rich jus,
potatoes with parsley - 19€

Fish of the day, crab sauce, leek fondue - 21€

Dauphiné ravioli Comté AOP cream - 18€

DESSERTS

Creamy rice pudding pink praline - 7€

French toast salted butter caramel - 7€

Chocolate fondant custard - 8€

