

# BACCHUS

*amour de bouchon*

**MENU STARTER - MAIN - DESSERT : 33€**

## **NIBBLES**

Bone marrow, garlic toast, smoked Guérande salt - 7€

Duck hearts persillade - 6€

Radishes with Cultured Butter and Sea Salt - 3€

Rosette de Lyon, pickels - 6€

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## **STARTERS**

Blayais asparagus, mousseline sauce - 9€

Herring with potatoes in oil - 8€

Brioche sausage, Porto sauce - 9€

Soft-Poached Egg in Red Wine Sauce, Heritage Pork Belly - 9€

Veal head carpaccio, gribiche sauce - 8€

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## **MAIN COURSES**

Pepper steak, sarladaises potatoes, rich jus - 22€

Trout fillet, Pouilly Fumé beurre blanc, braised vegetable - 22€

Confit duck leg, sarladaises potatoes, orange jus - 22€

Andouillette 5A, whole grain mustard, crushed potatoes - 22€

Gnocchis, walnut kernels, Bleu d'Auvergne - 19€

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## **DESSERTS**

Cheese: Aged Saint-Marcellin, toasted bread - 6€

Pink praline tart, Isigny cream - 7€

Strawberries, strawberry-basil marmalade, whipped cream - 7€

Dark chocolate mousse with a milk chocolate centre, served warm - 8€

