



Our classics starters

French onions soup gratinated with Emmental cheese	9,5
Roasted bone marrow, flower salt of Guérande, toasted bread	9,5
The pork country pate « Philippe Roulière »	12,5
Ceps mushrooms raviolis with foie gras sauce	16,5
Baked Isigny camembert with honey, toasts	14,5
Foie gras terrine from South west of France, toasts	18,5
Traditional snails with parsley and garlic butter	<u>by 6:</u> 12,5 <u>by 12:</u> 25

Seasonal starters

Marinated salmon with dill like a Gravelax, chives and cream	14,5
French green beans salad with foie gras and truffled dressing	14,5
6 Oysters Pearl N° 3 from our friend Joel Dupuch in Cap Ferret	19,5 <u>by 12:</u> 38



Seasonal mains courses

Grilled wild sea bass, truffle vinaigrette *	29,5
Salmon "Bölmo", broccoli sauce, lemon confits*	28,5
Rump of milk fed veal cooked low temperature, mostarda di Cremona, veal jus *	34,5
Duck breast from les Landes, Kalamata olive powder and jus *	26,5
Chicken flamed with calvados, apples, cider and cream of Isigny *	26,5
Simmental beef filet, sauce diable *	36,5
Braised pork shoulder, butternut purée, jus and mustard	24,5

Our classic dish

The legendary beef bourguignon with beef cheeks, walnut-sized potatoes	24,5
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*** Choose a side dish**

Mashed potatoes with Lautrec pink garlic	Zucchini with basil
Walnut-sized potatoes roasted with rosemary	Ratatouille with savory
Lettuce salad, lemon dressing	Sweet potatoes puree

Extra side dish 4,5