

MENU DE L'INSTANT Choice among the à la carte menu

Starter – Main course of	r Main course – Dessert	55€
Starter – Main course – D	)essert	70€
Starter – Main course – C	Cheese - Dessert	80€

# **STARTERS**

Wild garlic snail fricassee Parsnip mousseline, walnut bread chips Allergens : Mollusc, Celery, Shellfish, Fish, Nuts	19€
Pan-fried duck Foie gras escalope Creamy lentils with wild chives Allergens : Celery, Lactose	21€
Scallop carpaccio Exotic winter salad with hazelnut oil Allergens : Gluten, Shellfish, Fish, Nutts	23€
<mark>Oak lentin broth</mark> With toasted sesame oil, 18 aromatic herbs, winter vegetables & lemon ravioli <sub>Allergens : Sesame, Nutts</sub>	18€

Net prices, service included, excluding drinks. We provide free drinking water to our customers. Do not hesitate to let us know your food allergies



### **FISHES**

Fish from our coast according to arrival Allergens : Shellfish, Gluten, Fish, Lactose	34€
French T <mark>raditional Pike Quenelle</mark> Cognac flambéed Crayfish bisque, pilaf Rice <sub>Allergens : Celery, Shellfish, Fish</sub>	34€

## MEATS

Pan fried beef filet with pink berries Scorzonera with juice and fried vegetables Allergens: Lactose, Celery, Gluten Meat Origins : French	36€
Two ways cooked free-range pigeon Small cabbage stuffed with mushrooms, purple mustard juice Allergens : Lactose, Gluten, Celery Meat Origins : French	38€



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#### DESSERTS

Selection of fine cheeses Allergen : Lactose, Eggs, Gluten	14€
Creamy chocolate, vaporous cognac cocoa, buckwheat ice cream Allergens : Gluten, Eggs Lactose, Nuts	16€
Pear and chestnut variation Allergens : Eggs, Lactose, Nuts, Gluten	16€

#### CHILD MENU Child under 12

Main Course – Dessert – Soft Drink

20€

Choice of a main dish among the à la carte menu, Adjusted portion for a child under 12 years old