



STARTERS

Plain or garlic green salad	4,50€
Snail posts	
6 pieces	6,00€
12 pieces	12,00€

DELICIOUS 18,00€

Semi-cooked duck foie gras terrine with onion jam

Roasted marrow bone on garlic salad	10,00€
Charcuterie board	10,00€
Warm goat cheese salad on toast	10,00€
Country pâté and toast	10,00€
Frog legs in parsley	10,00€

SELECTION OF HOUSE DISHES

Veal head 'gribiche sauce	20,00€
<i>A superb canaille dish, emblematic of the house</i>	
Beef cheek stew and linguine	18,00€
<i>Bistro and very French dish, full of taste, tradition and history</i>	
Charolais beef tartare, minced or with knives, prepared with its condiments	
200g	18,00€
400 g	32,00€
Charolais Burger with Epoisses	21,00€
<i>Bagel, tartar sauce, Charolais beef, Epoisses</i>	
Grilled veal chop with porcini sauce	21,00€
Half shoulder of lamb, candied 5 hours	25,00€
Fish of the day (see board)	21,00€

A REVELATION!

"Peasant" Burger	21,00€
"Convert" bread with onions and gratelons	
Beef cheek "daube style" • Forest sauté A nice slice of fruity Comté "la Bande Verte"	
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32,00€

GOURMET MENU
Consult our slates

SELECTION OF DESSERTS OF THE HOUSE

Cheese is the supplement to a good meal and the complement to a bad one

Assortment of goat cheeses and olive oil from Provence	7,00€
Chocolate mousse and English cream	7,00€
Salted butter caramel crème brûlée	7,00€
Gourmet coffee or tea	9,00€
Tiramisu cream of chestnuts and Speculoos	7,00€
Vacherin glacé	7,00€
Chocolate fondant on custard and Amarena cherries	7,00€

OUR WOOD FIRE GRILLS

Poultry skewer	15,00€
Andouillette Provençale 5A	16,00€
<i>Pure pork from Maison Filière</i>	
Whole duck breast	20,00€
Grilled whole veal kidney	18,00€
Grilled Iberian pork La pluma	25,00€
Rack of lamb with herbs and its juice	21,00€

CHAROLESE BEEF

Entrecote	24,00€
Super rib steak	32,00€
Beef sirloin	18,00€
Beef sirloin for two	32,00€
Beef Rib for two	59,00€
Grilled beef fillet	24,00€
Beef tenderloin, morel sauce	28,00€
Beef tenderloin, "Rossini style" with its foie gras escalope	29,00€

Skewered beef	16,00€
Sirloin steak	18,00€
Beef tab	20,00€
Rumsteack piece	18,00€
Butcher's plate (3 pieces chosen by the chef)	21,00€

Gourmet sauces (your choice) Béarnaise • Pepper • Roquefort +2€

VERY gourmet sauces (your choice) Foie Gras, Ceps or Morels Sauce +4€

A TRIM OF CHOICE:

Homemade fresh fries • Gratin Dauphinois • Pasta Baked potato • Daily vegetables
Additional trim +3€

OUR ICE CREAMS

ICE CREAM OR SORBET (3 SCOOPS)

Vanilla, chocolate, coffee, salted butter caramel, pineapple, coconut, pistachio, cherry, rum raisin, blackcurrant, lemon, raspberry, passion fruit, pear

6,00€

ICE CREAMS (3 SCOOPS)

Liège coffee	
<i>Vanilla ice cream and coffee, coffee, whipped cream</i>	
Liège chocolate	7,50€
<i>Vanilla and chocolate ice cream, hot chocolate, whipped cream</i>	
White Lady	
<i>Vanilla ice cream, hot chocolate, whipped cream</i>	
Black lady	
<i>Chocolate ice cream, hot chocolate, whipped cream</i>	

ALCOHOLIC ICE CREAMS (2 SCOOPS)

Colonel (Lemon sorbet, vodka)	
General (Pear sorbet, pear alcohol)	
Cherry's (Cherry sorbet, champagne)	8,00€
Exotic (passion fruit sorbet, white rum)	
Caramelo (Caramel ice cream, Bailey's)	