

☆ Côté Menu ...

WE INVITE YOU TO MAKE A CHOICE BETWEEN THE DIFFERENTS POSSIBILITIES

- **STARTER, MAIN COURSE** 34 €
- **MAIN COURSE, DESSERT** 34 €
- **STARTER, MAIN COURSE, DESSERT** 41 €
- **STARTER, MAIN COURSE, CHEESE, DESSERT** 44 €

Starters

JERUSALEM ARTICHOKE CREAM, BIG SHRIMPS AND VANILLA OIL

HOME FOIE GRAS, PASSION FRUIT JELLY, MANGO CHUTNEY, WARM BRIOCHE

TARTAR TO BOTH SALMONS: FRESH AND SMOKED SALMON, WITH CAULIFLOWER AND HAZELNUTS

RABIT TERRINE WITH DRIED FRUITS, APPLE COMPOTE WITH SPICES, FARMHOUSE BREAD

Main courses

DEER FILET ROAST WITH GREEN PEPPER

CRUNCHY LAMB FILET WITH CHARROUX MUSTARD, MIXED MUSHROOMS

CHEEK OF BEEF COOKED IN RED WINE WITH PURÉE OF CELERY, GREEN SALAD AND CANTAL BISCUIT

PIECE OF BURBOT WITH BACON, POULTRY JUICE, POELÉE OF VEGETABLES

POACH COD, SMOKE SAUSAGE, AND GREEN LENTIL OF "LE PUY"

Cheese.

PLATE OF CHEESE FROM OLIVIER NIVESSE

Dessert

FRESH EXOTIQ FRUIT SALAD, RUM ICE CREAM

BUCHE GINGERBREAD / LICORICE

HOMEMADE ICE CREAM AND SORBET

APPLE CRUMBLE, FLAMBÉ WITH BIRLOU

DECLENSION AROUND VALHRONA CHOCOLATE

Meat of beef, veal, rabbit from France, lamb from Europe, deer from New Zealand

PRIXNETS
BOISSONS NON COMPRISES
TOUTES NOS VIANDES SONT NÉES, ÉLEVÉES ET ABATTUES EN FRANCE

☆ Côté Carte ...

Starters

- JERUSALEM ARTICHOKE CREAM, KING SIZE SHRIMPS AND VANILLA OIL 18 €
- HOME FOIE GRAS TERRINE, PASSION FRUIT JELLY, MANGO CHUTNEY, WARM BRIOCHE 18 €
- ASSORTMENT OF FOIE GRAS FROM "DOMAINE DE LA LIMAGNE" 20 €
- SALAD OF CANADIAN LOBSTER, GRANNY SMITH APPLE, PARSLEY JUICE AND NUT 24 €
- BEEF TARTARE, SEASONING AT YOUR CHOICE 22 €
- RABBIT TERRINE WITH DRIED FRUITS, APPLE COMPOTE WITH SPICES, FARMHOUSE BREAD 16 €

Main courses

- TOURNEDOS OF FILET OF BEEF « LABEL ROUGE », RED ONION JAM AND FORGOTTEN VEGETABLES (200 G) 33 €
- SHELL FISH « À LA PLANCHA », POTIMARRON ET NOILLY PRAT SAUCE 29 €
- VEAL LIVER, XERES VINEGAR SAUCE 26 €
- PIECE OF BURBOT WITH BACON, POULTRY JUICE, POELÉE OF VEGETABLES 24 €
- DEER FILET ROAST WITH GREEN PEPPER 31 €

Cheese.

- CHEESY TROLLEY FROM AUVERGNE AND THE REST OF FRANCE BY OLIVIER NIVESSE 12 €

Desserts

- GRAND MARNIER HOT SOUFFLÉ 9 €
- THE ISIDORE GOURMAND COFFEE 10 €
- APPLE CRUMBLE FLAMBÉ WITH BIRLOU 9 €
- ASSORTMENT AROUND THE « GRANDS CRUS » OF VALHRONA CHOCOLATE 11 €
- HOME MADE ICE CREAM AND SORBET 9 €