

La Carte

SERVED AT LUNCH, MONDAY TO FRIDAY,
EXCLUDING PUBLIC HOLIDAYS

Entrées



Mozzarella arancini, tomato & tarragon ragu,
shaved Parmesan, salad / 7€

Confited chicken liver salad, creamy lentils with parsley,
garlic croutons / 7,50€
(sans gluten = sans croutons)

Foie gras terrine marinated with Coteaux de l'Aubance & 49 eau de vie,
homemade brioche with cranberries, fig chutney & coulis / 14€
(gluten free/lactose free = without brioche)



Confited pork belly, chorizo & red onion jam,
sweet & sour apple purée / 12,50€

Salmon gravelax with beetroot, sundried tomato tartare
with cucumber & apple, yuzu scented crème crue, blinis / 12€
(gluten free = without blinis)

Mains



Braised duck leg with white wine, apricots & almonds,
potato purée, roast carrots & parsnip / 16€



Pork & wild garlic sausage, Amandine potatoes,
roast seasonal vegetables, honey mustard sauce / 16€



Roast cauliflower & sweet potato tartelette, creamy lentils with aged
garlic, goat's cheese with shallots, carrot purée & salad / 20€



Slow-cooked pork shoulder, brown butter potato mash,
roasted seasonal vegetables, Pommeau sauce & ravigote vinaigrette / 21€



Catch of the day, brown butter potato mash, carrot mousseline,
fondue of leeks & baby spinach, Champagne & yuzu sauce / 22€

Desserts



Valrhona dark chocolate mousse, pistachio chantilly cream / 6€

Tiramisu with red berries & vanilla mascarpone / 6€
(no alcohol)

Crème brûlée of the day & homemade biscuit / 8,50€
(gluten free = without biscuit)

Lava cake with Valrhona dark chocolate, spiced poached pear
with Tonka bean, nougat icecream / 10€



Selection of 2 cheeses,
salad, chutney & caramelised walnuts / 10€



= Gluten free



= Vegetarien



= Lactose free