

Nos Formules

Formule Ardoise Plat du jour + Dessert + Café	18,90 €
Formule Bistrot Entrée + Plat + Café	20 €
Formule du Chef Entrée + Plat + Dessert	22,80 €
Formule Bambin (-10 ans)/Kids unde 10 yr of age Plat + Dessert	10 €
Snacks: de 15 à 18h (avril à septembre) - between 3 and 6 pm (april-september)	3.50-15€

été : SERVICE EN CONTINU DE MIDI A 21H
SUMMER : non stop service from midday to 9pm

Entrées - Starters

	7.50 €
Gratinée à l'oignon Traditional French onion soup	
Saumon fumé maison, crème légère à la ciboulette et au citron Home-smoked salmon with chive & lemon cream	
Terrine du moment Pâté of the day	
Six escargots de Bourgogne bio au beurre d'ail Six organic Burgundy snails in garlic butter	

Plats - Main Courses

	13.50 €
Plat du jour Today's special	
Moules marinières & frites Fresh mussels cooked in white wine and served with French fries	
Filet de saumon beurre blanc, poireaux et carottes fondantes Salmon with shallot, white wine and butter sauce, leeks and caramelised carrots	
Beuchelle Tourangelle et quelques tagliatelles A local dish: veal sweetbreads, veal kidneys and mushrooms in a rich gravy served with tagliatella	
Entrecôte béarnaise (120 gr), frites Steak served with béarnaise sauce and French fries	
Suprême de volaille à la crème de champignon de nos caves et ses légumes du moment Chicken breast in local mushroom cream sauce, accompanied by market-fresh vegetables	
Jambon grillé sauce madère, frites Grilled smoked ham with madeira sauce and French fries	
Omelette aux champignons, ou fromage ou jambon, salade & frites Three egg omelette with mushrooms or ham or cheese, tossed salad leaves & French fries	

Tapas

15 €

GRANDE ASSIETTE AUX SAVEURS DE NOS CAMPAGNES
TAPAS MADE WITH LOCAL INGREDIENTS

Terrine de campagne au foie gras
Country pâté with duck foie gras

Ballotin de volaille aux herbes fraîches
A cold poultry dish made with fresh herbs

Brochette de magrets de canard fumé aux pommes, réduction de vinaigre balsamique au miel
Small kebab of smoked duck breast and apple with honey & balsamic vinegar dressing

Salade de roquette aux rillauds
Rocket salad with local bacon pieces

Coupelle de fromage blanc aux herbes fraîches
Fresh cream cheese with herbs

Shiitaké confit à l'huile d'olive
Shitake mushrooms preserved in olive oil

GRANDE ASSIETTE AUTOUR DU SAUMON
SALMON TAPAS

Roulé de saumon fumé à la crème au wasabi
Smoked salmon roll with wasabi cream

Rillettes aux deux saumons
Smoked and poached salmon pâté

Gravelax: saumon mariné à l'aneth
Gravelax: raw marinated salmon with dill

Tartare de saumon au citron vert et mélisse
Chopped raw salmon with lime and lemon balm

Salade de roquette aux copeaux de radis à l'huile de noisette
Rocket and radish salad sprinkled with hazelnut oil

Algues wakamé aux graines de sésame
Wakamé seaweed and sesame seed salad

GRANDE ASSIETTE DU JARDIN
VEGETARIAN TAPAS

Mousse de courgettes au curry
Cold courgette and curry mousse

Capponata
Aubergine, courgette, tomato, onion, bell pepper, olives and pine nuts dressed with olive oil

Tzatziki
A dip made of fresh cream cheese, cucumber and garlic

Gaspacho de cocombre à la menthe et au citron
Cold cucumber soup with mint and lemon

Salade grecque à la feta
Greek salad with feta

Poivrons confits aux saveurs de Provence
Bell peppers preserved in olive oil with garlic and Provençal herbs

Snacks: de 15 à 18h (avril à septembre) - between 3 and 6 pm (april-september)

Croque-monsieur Home-made ham and cheese toasted sandwich	5 €
Panini Classic: tomate, mozzarella, peto maison, roquette tomato, mozzarella, home-made pesto, rocket	6.50 €
Panini Saumon fumé, mozzarella, tomate, roquette, ciboulette Smoked salmon, mozzarella, tomato, rocket, chives	6.50 €
Panini Jambon de Parme, mozzarella, tomate, roquette Parma ham, mozzarella, tomato, rocket	6.50 €
Tapas (campagne, saumon, jardin) Tapas (country, salmon, vegetarian)	15 €
Café vraiment gourmand Expresso with 4 mini desserts	5.50 €
Glaces & sorbets Ice-cream & sorbets	3.50-6€
Milkshakes (banane, fraise) Banana or strawberry milkshake	4 €
PIQUE NIQUE NON AUTORISE PICK-NICKING NOT ALLOWED	
suppl 0.25€ par plat/boissons servit en terrasse 0.25€ surcharge per drink/dish ordered on terrace	

Grandes salades gourmandes - Large gourmet salad

11.50 €

CANARD: Foie gras, magret fumé maison, effiloché de canard confit, pommes, noix, vinaigrette à l'huile de noix, salade DUCK: Duck foie gras, home-smoked duck breast, duck confit, apple, walnuts, walnut dressing, tossed salad leaves
SAUMON: Saumon fumé par nos soins, céleri, pommes vertes, tomates cerise, mayonnaise au citron vert, salade SALMON: Home smoked salmon, celery root, green apples, cherry tomatoes, lime mayonnaise, tossed salad leaves
NICOISE: Thon frais, tomates, céleri, poivrons, oeufs durs, olives Taggiasca, anchois, cébettes, salade TUNA: Fresh tuna, tomato, celery root, bell pepper, hard boiled egg, Taggiasca olives, anchovies, chopped spring onions, tossed salad leaves

Pâtes - Pasta

11.50 €

Tagliatelle à la Carbonara Tagliatella with cream, bacon pieces, egg yolk, parmesan cheese
Tagliatelle sauce Bolognaise Tagliatella with Bolognaise sauce a minced meat and tomato sauce served with parmesan cheese
Penné à l'Arrabiata Penne with a tomato and chili sauce served with parmesan cheese

Desserts

5,50 €

Dessert du jour Today's dessert
Crème brûlée à la vanille bourbon A classic French dessert : baked cream custard delicately flavoured with vanilla
Duo de chocolats à la gelée de framboise sur biscuit légèrement croustillant Duo of chocolate mousses with raspberry jelly, on a biscuit base
Soufflé glacé au Royal Combiar Ice cream soufflé with local Royal Combiar liqueur
Ile flottante, caramel au beurre salé et amandes Puffy clouds of softly poached meringue floating in a thin vanilla custard and finished with a caramel sauce
Sorbets et/ou glaces maison - deux boules Two scoops of home-made ice-cream and/or sorbet
Assiette de trois fromages Selection of three French cheeses
Café vraiment gourmand (expresso et 4 gourmandises) An classic espresso and four miniature desserts