

TAPAS

Spreads:

Tapenade, eggplant caviar, humus, home-made rilette served with herbed croutons	<i>125g jar</i>	6,00 €
Plate of cold cuts	<i>per pers.</i>	7,50 €
Cheese plate and jam of the moment	<i>per pers.</i>	7,50 €
Plate of marinated salmon, blinis and lemongrass cream	<i>per pers.</i>	8,50 €
Plate of foie gras and brioche toast	<i>per pers.</i>	9,50 €
Plate of assorted dishes for 4 persons		39,00 €

STARTERS

Salad of green Puy lentils		9,00 €
Salmon marinated in sea salt and herbs on a bed of mixed green salad and golden pine nuts, espuma with lemongrass		15,50 €
Warm goat cheese salad on country bread with candied garlic Mixed green salad, Chavignol goat cheese, bacon, honey glazed vegetables	<i>big</i> <i>small</i>	16,50 € 9,50 €
Semi-cooked goose foie gras with pineapple and mango chutney, brioche		17,50 €
Italian salad Mixed green salad, raw ham, coppa, fresh mozzarella, tomato, glazed baby onions and breadsticks	<i>big</i> <i>small</i>	17,50 € 10,50 €
Suggestion		market-based price

Due to the extreme freshness of our dishes, it may happen that some of them are lacking or replaced on the menu. By the way, all our meat is originally from France.

MAIN COURSES

Linguine with pesto pesto, pine nuts, sun-dried tomatoes, chopped parmesan	15,50 €
Beef tartar prepared, unprepared or pan-fried with homemade fries and mixed green salad	19,50 €
Guinea fowl breast cooked at low temperature conic morel sauce, mashed potatoes with rocket pesto and vegetables of the moment	25,00 €
Grilled sirloin steak (330 g) Maître d'hôtel butter, gratinated potatoes Dauphiné and vegetables of the moment	29,00 €
Grilled beef tenderloin served with a rich jus Sautéed potatoes with herbs and vegetables of the moment	35,00 €
Fish according to availability	market-based prices
Matured cheese of the day served with mixed green salad, nuts and seasonal jam	9,50 €

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THE PASTRY CHEF'S CORNER

Île flottante (beaten egg whites on vanilla sauce), milk caramel	6,50 €
Crème brûlée with Bourbon vanilla and home-made biscuits	7,50 €
Chocolate soufflé of " Valrhona " and praline sacristan	10,00 €
Coffee or tea gourmand	12,00 €
Suggestion dessert	market-based price

CHILDREN'S MENU 12,50 €

1 syrup, 1 dish and 1 dessert

Small beef filet or salmon filet

Choice of side dishes: French fries, pasta, fried potatoes or pan-fried vegetables

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Homemade brownie

or

Ile flottante

ou

1 scoop of ice cream

(flavour of your choice)

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M E N U « C H Â T E A U » 41,00 €

Salmon marinated in sea salt and herbs

on a bed of mixed green salad and golden pine nuts, espuma with lemongrass

or

Semi-cooked goose foie gras

with pineapple and mango chutney, brioche

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Guinea fowl breast cooked at low temperature

conic morel sauce, mashed potatoes with rocket pesto and vegetables of the moment

ou

Suggestion « fish of the day »

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Dessert of your choice

(supplement coffee gourmand 2,00 €)

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OUR ICE CREAM CUPS

Chocolat Liégeois 2 scoops of chocolate, 1 scoop of vanilla, chocolate sauce and whipped cream	9,50€
Café Liégeois 2 scoops coffee, 1 scoop vanilla, coffee and whipped cream	9,50€
Banana Split 1 scoop vanilla, 1 scoop strawberry, 1 scoop chocolate, banana, chocolate sauce, whipped cream and flaked almonds	10,00€
Fraise Melba 2 scoops strawberries, 1 scoop vanilla, strawberries, red fruit coulis and whipped cream	11,00€
Dame blanche 3 scoops of vanilla, chocolate sauce and whipped cream	9,50€
Vacherin pistache framboise 2 scoops of pistachio, 1 scoop of raspberry, raspberries, red fruit sauce, pistachios, whipped cream and meringue	13,00€
La « Tic et Tac » 1 scoop vanilla, 1 scoop praline, 1 scoop salted caramel, caramel sauce, whipped cream, caramelised hazelnuts, Cookie	12,00€
Ice cream cup « l'Ormeau » 1 scoop of melon, 1 scoop of vine peach, 1 scoop of pear, fresh fruit, whipped cream and fruit sauce, sliced almonds	12,50€

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Ice cream flavours

vanilla, chocolate, salted caramel, pistachio, stracciatella, plain bulgare, praliné rocher, coffee calisson, unicorn cotton candy, rum raisin

Sorbet flavours

strawberry, raspberry, lemon, coconut, mango, passion fruit, pear, vine peach, melon

1 scoop	2,80 €
Whipped cream	1,00 €
fruit sauce, chocolate sauce or caramel	0,50 €

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