

TAPAS

Tapenade served with herb croutons	<i>jar of 125g</i>	6,50 €
Plate of cold cuts	<i>per pers.</i>	8,50 €
Cheese plate and jam of the moment	<i>per pers.</i>	8,50 €
Plate of marinated salmon with blinis and lemongrass cream	<i>per pers.</i>	9,50 €
Plate of foie gras and brioche toast	<i>per pers.</i>	10,50 €
Plate of assorted dishes for 4 persons		39,00 €

STARTERS

Salmon marinated in sea salt and herbs		15,50 €
on a bed of mixed green salad and golden pine nuts, espuma with lemongrass		
Warm goat cheese salad on country bread with candied garlic	<i>big</i>	16,50 €
Mixed green salad, Chavignol goat cheese, bacon, honey glazed vegetables	<i>small</i>	9,00 €
Italian salad	<i>big</i>	17,50 €
Mixed green salad, raw ham, coppa, fresh mozzarella, tomato, glazed baby onions and breadsticks	<i>small</i>	10,00 €
Niçoise salad		20,50 €
Mixed green salad, tomato, potato, peppers, green beans, capeberry, anchovy, olives, fresh tuna		
Semi-cooked gooze foie gras		19,50 €
with pineapple and mango chutney, home-made brioche		
Suggestions		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 meats are originating from France.

MAIN COURSES

Linguine with pesto pesto, pine nuts, sun-dried tomatoes, chopped parmesan	15,50 €
Pasta of the moment	market-based price
Beef tartar prepared, unprepared or pan-fried with homemade fries and mixed green salad	21,50 €
Guinea fowl breast cooked at low temperature conic morel sauce, mashed potatoes with rocket pesto and vegetables of the moment	25,50 €
Grilled sirloin steak (330 g) Maitre d'hôtel butter, gratinated potatoes Dauphiné and vegetables of the moment	29,50 €
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

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Matured cheese of the day 9,50 €
served with mixed green salad, nuts and seasonal jam

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 €

Red fruits nage, homemade cottage cheese sorbet and crispy puff 9,50 €

Valrhona chocolate fondant, with chocolate ice cream/ brownie ice cream 10,50 €

Café or Thé gourmand 12,00 €

Suggestion dessert market-based price

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CHILDREN'S MENU 13,50 €

1 syrup, 1 main course and 1 dessert

Small beef filet or salmon filet

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

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Homemade brownie

or

Ile flottante

or

1 ice cream scoop
(flavour of your choice)

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« CHÂTEAU » MENU 42,00 €

Salmon marinated in sea salt and herbs

on mixed green salad and pine nuts, lemongrass espuma

or

Semi-cooked duck foie gras

with green tomato jam, homemade brioche

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Guinea fowl breast cooked at low temperature

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

or

Suggestion « fish of the day » according to availability

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Dessert of your choice except Café gourmand

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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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Snacking

Fresh french fries

Cornet of homemade panisse fries

Club sandwich freshness

Marinated salmon wrap with dill cream

Croque monsieur

2 salads

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