

THE MENU CARD

STARTERS

- LOCAL SNAILS, butter, garlic and parsley
Per 12 18.90€
Per 6 12.90€
- CASSOLETTE AND PUFF PASTRY, red mullet, shrimp, crabs and mushrooms 17.90€
- HALF-COOKED FOIE GRAS, fig chutney, homemade gingerbread 23.90€
- GRANDMA JANINE'S RATATOUILLE and its salty crumble, salad 14.50€
- LARGE RAVIOLI, stuffed with porcini mushrooms and truffled ceps cream 19.90€

MAIN DISH

- PIZZA, cream, Brie cheese, crushed truffles, salad 22.50€
- SALMON STEAK on a bed of creamy leeks with curry 24.50€
- CONFIT LAMB SHANK 5 HOURS, creamy polenta with almonds 28.50€
- RISOTTO PARMESAN, roasted tomatoes and Parmesan cheese chips 21.50€
- FRENCH BEEF FILLET, ratatouille, homemade potatoes, St Félicien cheese cream 29.50€

CHEESES

- 2 GOAT CHEESES with salad 11.50€
- 2 FRANCE CHEESES with salad 11.50€

DESSERTS

- LEMON MERINGUE TART 12.50€
- CRUNCHY CHOCOLATE CAKE, hazelnut biscuit, chocolate mousse 12.50€
- BABA, whipped cream 12.50€
- RED FRUITS PAVLOVA, vanilla ice cream, meringue, coulis of strawberries, currants, raspberries 12.50€

CHILD MENU ON REQUEST (-12 years old) 17.00€

- Chicken breast, pasta OR Risotto Parmesan cheese
- Chocolate cake OR 2 ice cream scoops (strawberry or vanilla or chocolate)

Gluten free bun 1,50€
Glass, cutlery and plate package 6,90€

The list of allergens is available on request. Ask our room manager.

Attention : 15 to 25 minutes are necessary for the realization of some of our dishes because most are cooked minute. Thank you for your understanding.

Net price, service included

THE RESTAURANT ACCEPTS PAYMENT BY CB CHECK OR CASH Holiday vouchers.