

# LUNCH MENU

*Except Weekends and Bank Holidays*

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**STARTER & MAIN COURSE or**

**MAIN COURSE & DESSERT, *Water & Coffee* 26€**

**STARTER, MAIN COURSE, DESSERT, *Water & Coffee* 34€**

## STARTER

*Salmon Gravlax, Season Shoots*

*Quinoa Salad, Fig and Smoked Duck Breast*

*Pumpkin Cream, Coconut Milk Foam*

## MAIN COURSE

*Veal Saltimbocca , Fregola in Rissoto*

*Scorpion Fish, Red Pepper Piperade , Black Olive Condiment*

**Lamb Shoulder Confit, Rosemary , Coco Paimpol +3€**

**Market**

## DESSERT

**Revisited Tiramisu**

**Orange in different ways, Crumble of Pecans**

**Choco Passion, Puffed Rice**

Meat from E.U. origin

*Some of our preparations can contain allergenic elements : cereal containing some gluten, shellfish, eggs, soya, milk, nuts, celery, mustard, sesame seeds, sulphurous anhydride and sulphites, lupin and mollusks.*

Net Price in euros tax inclusive according to capacities settled by the decree n°2002-1467 on December 17th, 2002

# A LA CARTE

*Dinner Only, Weekend & Bank Holidays*

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## STARTER

Salmon Gravlax, <i>Season Shoots</i>	15€
Pumpkin Cream, <i>Coconut Milk Foam</i>	14€
Tonnelet Duck Foie Gras, <i>Blackcurrants &amp; Gingerbread</i>	18€
Quail, <i>Crunchy Pastry, White Peach Chutney</i>	19€
Snacked Saint-Jacques, <i>Stewed Leeks</i>	21€

## MAIN COURSES

Cod, <i>Parmesan Crisp, Lemon Confit</i>	26€
Supreme of "Farm-raised" Poultry, <i>Eggplant, Purple Artichoke</i>	26€
Turbot, <i>Seasonal Mushrooms</i>	36€
Simmenthal Beef Filet, <i>Savonnette Potatoes</i>	34€
Saddle of Lamb, <i>Crusted with Cerneaux Walnuts</i>	32€

## CHEESE

Brillat Savarin, <i>Walnuts &amp; Hazelnuts cream</i>	11€
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## DESSERTS

Revisited Tiramisu	13€
Orange in different ways, <i>Crumble of Pecans</i>	13€
Choco Passion, <i>Puffed Rice</i>	13€
Poached Pear, <i>French Toast, Chocolate Sauce</i>	13€

Meat from E.U origin

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# BRUNCH

*Only on Sunday*

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## Brunch Menu

39€

## BUFFET

*Sweet, Viennoiseries, homemade pastries, cakes, cereals and muesli, variety of breads*

*Salty, Cooked meats, bacon, sausages, scrambled eggs, smoked fish, seasonal salads*

*Dairy produces, Yogurts, variety of cheeses, fromage blanc*

*Fruits, Fruit basket & fruit salad*

## DRINKS

Hot drinks, water and fresh fruit juices

## HOT DISHES

Fish and meat of the day

### Meat from E.U. origin

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# WINE LIST

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## WHITE WINE

75cl 50cl 12cl

### LOIRE

<b>Menetou Salon</b> , <i>Eric Louis</i>	2014	<b>35€</b>	<b>27€</b>	<b>7€</b>
<b>Savennières</b> , <i>Domaine La Croix Picot</i>	2012	<b>43€</b>	<b>32€</b>	<b>8€</b>

### ALSACE

<b>Gewurztraminer “Tradition”</b> , <i>Domaine Barmes Buecher</i>	2011	<b>42€</b>	<b>31€</b>	<b>8€</b>
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### BORDEAUX

<b>Graves</b> , <i>Château Villa Bel Air</i>	2014	<b>50€</b>	<b>35€</b>	<b>9€</b>
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### BOURGOGNE

<b>Pouilly Fuissé</b> , <i>Domaine Le Renard</i>	2014	<b>55€</b>	<b>40€</b>	<b>10€</b>
<b>Chablis 1er Cru Mont de Milieu</b> , <i>Samuel Billaud</i>	2013	<b>70€</b>		
<b>Chassagne Montrachet</b> , <i>Drouhin</i>	2012	<b>85€</b>		
<b>Meursault 1er Cru Les Poruzots</b> , <i>François Mikulski</i>	2011	<b>120€</b>		

### SUD

<b>Côtes de Gascogne moelleux “Demoiselle”</b> , <i>Domaine Laballe</i>	2013	<b>28€</b>	<b>23€</b>	<b>7€</b>
<b>Viognier-IGP Pays d’Oc</b> , <i>Domaine Cazes</i>	2014	<b>29€</b>	<b>23€</b>	<b>7€</b>
<b>Côtes du Roussillon “Coume Marie”</b> , <i>Preceptorie de Centernach</i>	2014	<b>44€</b>		
<b>Saint-Joseph “Les Royes”</b> , <i>Domaine Courbis</i>	2014	<b>71€</b>		

### ROSE

<b>Mas Belles Eaux</b> , <i>Vin de Pays d’Oc</i>	2014	<b>28€</b>	<b>23€</b>	<b>7€</b>
<b>Côtes de Provence</b> , <i>Commanderie de Peyrassol</i>	2014	<b>39€</b>		

# WINE LIST

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## RED WINE

75cl 50cl 12cl

### LOIRE

<b>Pinot Noir, Vdp du Val de Loire, Eric Louis</b>	2014	<b>25€ 20€ 7€</b>
<b>Anjou 'L'Aiglerie', Domaine du Clos de l'Elu</b>	2013	<b>43€ 35€ 9€</b>
<b>Chinon Le Clos De l'Olive, Couly-Dutheil</b>	2013	<b>55€</b>

### BOURGOGNE

<b>Brouilly 'L'Enfer des Balloquets', Domaine Robert Perroud</b>	2013	<b>33€ 27€ 7€</b>
<b>Moulin à Vent "Vieilles Vignes", Domaine Dominique Piron</b>	2013	<b>40€ 30€ 8€</b>
<b>Hautes Côtes de Nuits 'Clos du Vignon', Domaine Thevenot</b>	2013	<b>45€</b>
<b>Mercurey, Château de Chamirey</b>	2012	<b>60€</b>
<b>Nuits Saint Georges, Domaine des Perdrix</b>	2012	<b>80€</b>
<b>Chambolle-Musigny, Domaine de la Pousse d'Or</b>	2009	<b>134€</b>

### BORDEAUX

<b>Puisseguin Saint-Emilion 'Rigoderie', Domaine Faytout</b>	2013	<b>38€</b>
<b>Graves, Château Villa Bel Air</b>	2011	<b>50€ 40€ 10€</b>
<b>Saint-Emilion Grand Cru, Château Haut-Brisson "La Graves"</b>	2011	<b>75€</b>
<b>Saint-Emilion Grand Cru, Château Teyssier</b>	2010	<b>79€</b>
<b>"Pauillac", De Lynch Bages</b>	2011	<b>81€</b>
<b>Margaux Cru Classé, Château du Tertres</b>	2000	<b>150€</b>

### SUD

<b>Syrah, Igp, Collines Rhodaniennes, Domaine Courbis</b>	2014	<b>25€</b>
<b>Minervois 'Estibals', Domaine Cazes</b>	2012	<b>29€</b>
<b>Costières de Nîmes, 'Terrasses d'Hortense', Domaine Renouard</b>	2012	<b>30€ 24€ 7€</b>
<b>Saint-Joseph, Domaine Courbis</b>	2013	<b>50€ 40€ 10€</b>
<b>Chateauneuf-Du-Pape, Domaine des Sénéchaux</b>	2012	<b>96€</b>

# CHAMPAGNE

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LAURENT-PERRIER 75cl 12cl

**Laurent-Perrier Brut 85€ 16€**

**Ultra Brut Laurent-Perrier 110€ 18€**

**Cuvée Rosé Laurent-Perrier 125€ 22€**

**Grand Siècle par Laurent-Perrier 190€**

BESSERAT DE BELLEFON 75cl

**Besserat de Bellefon Brut 85€**

**Besserat de Bellefon Rosé 110€**

**Besserat de Bellefon Blanc de Blancs 120€**

BILLECART SALMON 75cl

**Billecart Salmon Extra Brut 110€**

**Billecart Salmon Rosé 135€**

# DRINKS

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EAU AQUACHIARA	75cl
<b>Gazeuse, Plate</b>	<b>3€</b>
JUS ALAIN MILIAT	33cl
<b>Abricot, Ananas, Fraise, Groseille rouge, Mangue, Poire d'été, Pomme Cox</b>	<b>8€</b>
JUS DE FRUITS FRAIS	20cl
<b>Orange, Pamplemousse</b>	<b>6€</b>
FEVER TREE	20cl
<b>Ginger Ale, Ginger Beer, Lemonade, Soda, Tonic</b>	<b>6€ 3€</b>
SODA	mixer 33cl
<b>Coca-Cola, Coca Cola Zéro</b>	<b>6€ 3€</b>
SIROP COMBIER	mixer
<b>Au choix</b>	<b>3€</b>
SIROP BOTTLE GREEN	
<b>Elderflower, Lime</b>	<b>3€</b>
BIERE	33cl
<b>1664 Pression 25cl</b>	<b>6€</b>
<b>Corona</b>	<b>8€</b>
<b>Chouffe</b>	<b>8€</b>
<b>Gueuze Mort Subite</b>	<b>8€</b>
<b>Hoegaarden</b>	<b>8€</b>
<b>Pietra</b>	<b>8€</b>
<b>Kwak</b>	<b>8€</b>
CAFETERIE	
<b>Expresso, Noisette</b>	<b>3,5€</b>
<b>Double Expresso, Latté, Crème</b>	<b>6€</b>
<b>Cappuccino, Moka</b>	<b>6€</b>
<b>Chocolat chaud</b>	<b>6€</b>
THE	
<b>Ceylan, Darjeeling, Earl Grey</b>	<b>6€</b>
<b>English breakfast, Noir Fruits Rouges</b>	<b>6€</b>
<b>Vert Nature, Vert Menthe</b>	<b>6€</b>
INFUSION	
<b>Verveine, Camomille, Rooibos</b>	<b>6€</b>

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Alcohol can damage your health. Please drink responsibly.*