

LA CARTE

La nature en toute simplicité

STARTERS

STEAMED LEEKS

Hollandaise sauce with elderflower, candied kumquats and egg mimosa

20€

CELERY TEMPURA

Pears and herbs, ash goat's cheese, sweet spice pickles and celery ice cream

22€

MAIN COURSES

MARINATED TOFU

Choice of trim

28€

MACKEREL FILLET

Turnips, cream of grilled potato, sorrel and black olives

30€

GLAZED PORK

Grilled cabbage, apples and anchovies

32€

DESSERTS

COCOA MILK MOUSSE

Timut pepper, praline and hazelnut sorbet

16€

CANDIED BEETROOT

Apple, mint, espuma and yoghurt sorbet

16€

PLATE OF 4 LOCAL RAW MILK CHEESES

Accompanied jam and homemade granola

16€

MENU DE LA CHEFFE

64€

A la rencontre des saveurs

MENU

LEEKS

Elderflower and egg

OR

CELERY

Pear and goat's cheese

MARINATED TOFU

Choice of trim

OR

MACKEREL

Potatoes and olives

OR

PORK

Cabbage and anchovies

BEETROOT

Apple and yoghurt

OR

COCOA

Timut and hazelnuts

OR

CHEESE

Jam et granola

CHILDREN'S MENU

For children up to 11 years old
Main dish + dessert 20€

MAIN COURSE

FISH FROM OUR MENU

Potatoes or/and vegetables

Or

MEAT FROM OUR MENU

Potatoes or/and vegetables

Or

MAIN DISH FROM OUR MENU

In half portion

DESSERTS

CHOCOLAT FONDANT

Or

VANILLA ICE CREAM

Or

DESSERT FROM OUR MENU

In half portion