

La Carte,

Élaborée par Julien Lassere, Chef de Cuisine

Appetizer...

Starters

Scallops Panini with local truffles, Creamy Champagne ratafia with truffles (depending on availability)	23 €
Duck liver Pate , half cooked terrine with chutney and its toasts	21 €
Soft boiled egg , vegetables cooked in veal juice, creamy duck liver, smoked parsnip emulsion, And smoked ham from M. Lebon	17 €
Local Pig's trotter medallion , braised chicory, chicory salad and truffle oil vinaigrette	17 €
Snails fricassee with local oyster mushrooms , textures of garlic and pearsley	17 €
6 Oysters « fines de Claire n°3 » , from Videau, served simply	17 €
Pumpkin Cappuccino , Coffee Emulsion, gourmet bread stick	12.50 €
Apple Flower with Chaource , Chaource Ice cream and apple Pickles	12.50 €
Home made Chef's Terrine , with venison and black trumpets, butternut chutney, pickles	12.50 €
Starter of the day , from Monday to Friday lunch, except non working days	12 €

Fishes

Scallops , snacked on a lemongrass skewer, served around Carrots	34 €
Sea bream fillet snacked, served around Pumpkin	24 €
Seafood Choucroute , home made smoked salmon, pollock, shrimp and seafood	19 €

Meats & Poultry

Calf's sweetbreads with Morels , around potatoes	36 €
Beef piece of the moment , snacked, juice of a bourguignon, potato gratin, smoked mashed potatoes	23 €
French farm chicken , boned, stuffed with Carrot and orange, orange sauce, served around carrots	21 €
Homemade confit duck parmentier , reduced duck juice	18 €
Local Salers beef bourguignon , smoked mashed potatoes	18 €
Main course of the day , from Monday to Friday lunch, except non working days	17 €

! Thank you to order your desserts at the start of the meal !

Taxes et Services Compris

Soucieux de travailler des produits frais et saisonniers, veuillez nous excuser de toute éventuelle rupture

Les Fromages - Cheeses

- L'Assiette de Fromages** de nos régions, chutney maison du moment 10 €
Assortment of 3 local Cheeses and its chutney
- Le Fromage blanc fermier** de la famille Martin à Champ sur Barse, 8 €
servi avec confiture locale & artisanale, ou miel de la région, ou fines herbes
Local Cottage cheese with local jam, or honey, or herbs and shallots

Les Desserts - Desserts

- La Saint Jacques en trompe l'œil**, chocolat noir et caramel, nougatine 13 €
Dark Chocolate, caramel and nougatine, like a shell
- Le Potimarron et la noisette** dans un dessert surprenant 13 €
Pumpkin and hazelnut in a surprising dessert
- La Gaufre Butternut**, whisky de chez M. Barbe à Lusigny, Fève tonka 13 €
Butternut Waffle, local whisky, Tonka bean
- La Fraicheur de Mandarine**, et poivre de Timut 11 €
Freshness of Mandarin and Timut Pepper
- La Pavlova Agrumes** et Gingembre 11 €
Citrus and Ginger Pavlova
- Le Tiramisu revisité**, chocolat et praliné 11 €
Revisited tiramisu, chocolate and praline
- Le Dessert du Marché**, du lundi au vendredi midi, hors jours fériés 11 €
Dessert of the day, from Monday to Friday lunch, except non-working days

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