

La Carte,

Elaborated by Julien Lassere, Chef de Cuisine

Starters

Scallops Carpaccio with Mr. Collinet's regional truffles, lemon ice cream (depending on arrivals)	19 €
Buckwheat pancake puffed with Chaource, Morels with Champagne ratafia	17 €
Soft boiled Egg Parfait, served hot, green bean velouté with smoked mozzarella from Malice, bacon emulsion	17 €
Smoked Veuxhaulles trout millefeuille and rillettes, spinach, lemon ice cream	17 €
Garlic and parsley snail tartlet, Cussangy mushrooms, parsley emulsion and pesto	17 €
Clafoutis of seasonal vegetables with chervil, rocket, ice cream and chervil pesto	12.50 €
Fresh salad, in the spirit of a Pad Thai with shrimp	12.50 €
Homemade Chef's Terrine with Andouillette and candied shallots in white wine, shallot chutney	12.50 €
Today's starter, from Monday to Friday lunch, except non working days	12 €

Fishes

Bömlo* Salmon in Chaource and Walnut Crust, Rösti and Zucchini Tagliatelle	29 €
<i>(*family business respecting animal welfare, close to wildlife, with preserved flesh quality)</i>	
Line-caught Coal Back, Mussels in Champagne Marinière, Rösti and Zucchini Tagliatelles	24 €
Veuxhaulles trout steak, ratatouille of green vegetables with herbs, sorrel sauce	18 €

Meats

Beef Fillet, reduced juice with Mr. Collinet's regional Truffles, creamy truffled polenta (depending on arrivals)	38 €
Guinea fowl medallion stuffed with Chaource, Chaource sauce, around Cussangy mushrooms	24 €
Pork tenderloin in herb crust, reduced juice, creamy polenta and baby vegetables	23 €
French beef of the moment, reduced veal sauce, around Cussangy mushrooms	18 €
Mathieu Viardet's Salers chuck steak, cooked like a beef stew with carrots, creamy polenta	17 €
Blanquette with turkey Sot l'y laisse, rice and vegetables	17 €
Today's main course, from Monday to Friday lunch, except non working days	

! Please order your desserts at the beginning of your 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 10 €
Assortment of 3 local Cheeses
- 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

- Suggestion autour de la truffe de la région de M. Collinet (selon arrivages)** 15 €
La Gaufre au Sarrasin, crème vanille truffée et glace vanille à la Truffe
Suggestion around Mr. Collinet's truffle of the region (according to arrivals)
The Buckwheat Waffle, truffled vanilla cream and truffled vanilla ice cream
- Le Macaron poire, Chaource et vanille** 13 €
Pear, Chaource cheese and vanilla macaron
- La Gaufre au Sarrasin, cuite minute, figues et raisins** 13 €
Buckwheat waffle with figs and grapes
- La tartelette croustillante** chocolat et bière brune de chez la Roof 13 €
Crunchy chocolate and dark beer from La Roof tartlet
- Le Baba au Ratafia de Champagne de M. Barbe à Lusigny,** mousse Ratafia, raisins confits au Ratafia 13 €
Baba with Champagne Ratafia, Ratafia mousse, candied grapes with Ratafia
- Le Sablé Breton maison,** Poire, Vanille 11 €
Homemade Breton shortbread with pear and vanilla
- La pomme et le foin,** dans un dessert surprenant 11 €
Apple and hay in a surprising dessert
- 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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