

# Menu Etape

Served from Monday to Friday lunch, except non working days

Clafoutis of seasonal vegetables with chervil, rocket, ice cream and chervil pesto

**Or** Fresh salad, in the spirit of a Pad Thai with shrimp

**Or** Homemade Chef's Terrine with Andouillette and candied shallots in white wine, shallot chutney

**Or** Today's starter



Blanquette with turkey Sot l'y laisse, rice and vegetables

**Or** Mathieu Viardet's Salers chuck steak, cooked like a beef stew with carrots, creamy polenta

**Or** Veuxhaulles trout steak, ratatouille of green vegetables with herbs, sorrel sauce

**Or** Today's main course



Assortment of 3 local cheeses

**Or** Local cottage cheese from Martin Family in Champ sur Barse

**Or** Homemade Breton shortbread with pear and vanilla

**Or** Apple and hay in a surprising dessert

**Or** Dessert of the day

*Starter, Main course, Dessert : 24.80 €*

*Starter + Main course OR Main course + Dessert : 21.90 €*

Taxes et Service compris

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