



## SPRING NIGHT MENU

### APPETIZERS

**SOUP OF THE EVENING 9**

### **SWEETBREAD**

**Starter 20 | Main 36**

Pouilly-Fuissé Domaine Chalet Pouilly — Glass 16 | Bottle 56

### **TARTARE!**

**Starter 15 | Main 26**

**CHARCUTERIES FROM JEAN-MARIE'S FARM & CHEESES 23**

Pinot Noir Joel Golt — Glass 12 | Bottle 41

### SALADS

#### **SEASONAL SALAD**

**Starter 10 | Main 16**

Add chicken or smoked salmon (+6)

#### **CAESAR SALAD**

**Starter 11 | Main 19**

Add chicken or smoked salmon (+6)

ALL OUR DISHES ARE HOMEMADE WITH FRESH, LOCAL AND SEASONAL PRODUCTS.



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### MAIN DISHES

#### PASTA 24

#### PORK TENDERLOIN WITH FRESH HERBS 32

Brouilly Georges Duboeuf — Glass 10 | Bottle 32

#### FISH OF THE EVENING, PINOT GRIGIO COULIS & FRESH FENNEL 37

Bolla Valdadige Pinot Grigio — Glass 8 | Bottle 25

#### BEEF FILET, BORDELAISE WITH FOIE GRAS & TRUFFLE OIL 46

Le Joyaux St-Emilion Grand Cru — Glass 22 | Bottle 79

#### SHRIMP & SCALLOPS, TWO-LEMON SAUCE 41

J. Mourat Loire — Glass 8 | Bottle 28

#### LAMB CHOPS IN CRUST WITH TARTARE SAUCE 39

Château Laborde Lalande de Pomerol — Glass 14 | Bottle 48

#### BURGER 24

EXTRA FRIES OR SALAD 6

### VEGETARIANS AND VEGANS

WE WOULD BE PLEASED TO PREPARE A SIGNATURE DISH  
ACCORDING TO YOUR TASTES 28

ALL OUR DISHES ARE HOMEMADE WITH FRESH, LOCAL AND SEASONAL PRODUCTS.