

## STARTERS

<b>GRILLED SAINT-MARCELLIN CHEESE</b> <i>Toasted fruit bread, honey and thyme</i>	<b>10€</b>
<b>RUSTIC SALAD</b> <i>Green salad, chicken gizzards, croutons, parmesan, sun-dried tomatoes, balsamic cream</i>	<b>8€</b>
<b>EGG OF THE DAY</b>	<b>7€</b>
<b>SOUP OF THE DAY</b>	<b>7€</b>
<b>ROASTED LEEKS WITH DRESSING</b> <i>Served with bacon crumble, herbs salad</i>	<b>7€</b>

## MAINS

<b>BEEF STEAK</b> <i>Shallot sauce, French fries and green salad</i>	<b>22€</b>
<b>DUCK BREAST CANETTE</b> <i>Sweet potato purée, mustard-infused meat jus, mustard greens</i>	<b>22€</b>
<b>HAKE FISH</b> <i>Celeriac purée, lemon-infused oil and buckwheat popcorn</i>	<b>20€</b>
<b>VEGETARIAN DISH</b> <i>Creamy risotto with pistachio pesto and arugula</i>	<b>19€</b>
<b>COUNTRY-STYLE SALAD</b> <i>Gizzard salad with two goat cheese toasts</i>	<b>18€</b>
<b>CAESAR SALAD</b> <i>Breaded chicken, grilled bacon, sun-dried tomatoes, poached egg, Caesar sauce</i>	<b>18€</b>
<b>+ HOMEMADE FRIES OR SALAD</b>	<b>3€</b>

## DESSERTS

<b>PEAR CHARLOTTE</b>	<b>8€</b>
<b>LEMON MERINGUE TART</b> <i>Salted butter caramel</i>	<b>8€</b>
<b>VANILLA &amp; CHOCOLATE CHOUX PASTRY DUO</b>	<b>8€</b>
<b>CHOCOLATE FONDANT</b> <i>Served with custard</i>	<b>7€</b>
<b>RICE PUDDING WITH MANGO &amp; PASSION FRUIT</b> <i>Roasted fresh mango and passion fruit coulis</i>	<b>7€</b>

*\*Please do not hesitate to ask our staff for any additional information about our menu, including vegetarian option.*

*We are also happy to accommodate your specific needs: allergies, intolerances, vegan options, etc.*