

Lunch menu

From Tuesday October 22 to Saturday November 2.

Holidays from November 3 to 13 inclusive.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Shrimps nage - fish soup reduction with kari gosse spice.

or

Mushrooms and parmesan risotto.

MAIN COURSES

Midday fish (*detail of the fish at the top of the slate on the wall*)
- cabbage cooked with butter - black rice - leek cream with Noilly Prat.

or

Braised beef chuck - parsnip mousseline - new potatoes - red wine jus.

DESSERTS

Exotic dessert - feuilletine - coconut ice cream.

or

Profiteroles - black forest ice cream

Add to it

**FORMULA
COMPLETE**

**1 glass of wine for
lunch + 1 Coffee**

**(choice of wine at the top of
slate on the wall)**

+7€

