

Lunch menu

From Tuesday 11 to Friday 28 February.

No lunch menu on Saturdays or public holidays.

Starter + Main course OR Main course + Dessert 21€

Starter + Main course + Dessert 26€

STARTERS

Braised onion - smoked fish cooking juices.

OR

Duck aiguillettes cooked in salt and marinated
- parsnip mousseline.

MAIN COURSES

Midday fish (*detail of the fish at the top of the slate on the wall*) - polenta flavored with kari gosse - roasted carrots - langoustine bisque.

OR

Thin piece of roast beef cooked to your choice -
mashed potatoes - foie gras cream.

DESSERTS

Warm apple - salted butter caramel - puff
pastry - tonka bean.

OR

Feuilletine mousse - carambar - vanilla ice
cream.

Add to it

**THE FORMULA
GLOU-GLOU**

1 Glass of Midi Wine

**(Choice of wine at the top
from slate to wall)**

+5€

