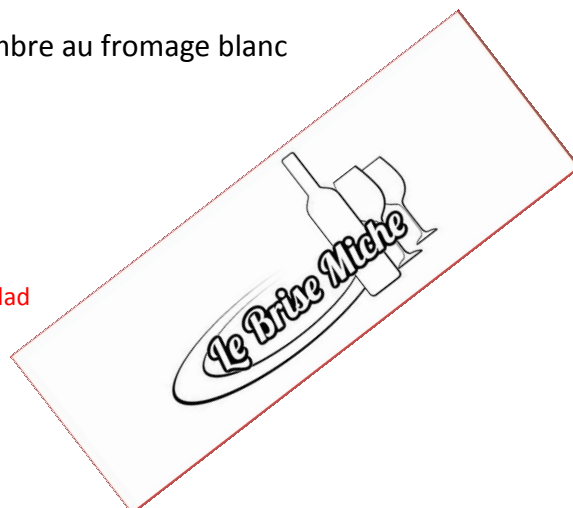


LES ENTREES



STARTERS

| | |
|--|-------|
| Carpaccio saumon façon gravlax, tartare de concombre au fromage blanc Salmon carpaccio, cucumber tartare with cottage cheese | 11.00 |
| Trio de poivrons marinés, caillé de chèvre Bell pepper, pesto sauce and goat cheese | 8.50 |
| Salade d'endives, bleu d'auvergne et noix Endive salad with blue cheese and nuts | 7.50 |
| Tartine de Cabecou rôti au miel sur lit de salade Tartine with Cabecou cheese roasted with honey on green salad | 9.00 |
| Soupe à l'oignon gratinée Gratinéd onion soup | 8.50 |
| Œufs cocotte à la crème de champignon Egg casserole, cream mushrooms sauce | 10.00 |
| Terrine Maison, confiture de cerises Home maid terrine, cherry jam | 8.00 |



HUÎTRES OYSTERS

| | | |
|--------------------|------------|-------|
| Les 6 huîtres N°3 | 6 oysters | 13.00 |
| Les 9 huîtres N°3 | 9 oysters | 16.00 |
| Les 12 huîtres N°3 | 12 oysters | 21.00 |

CHARCUTERIE ET FROMAGES

(à toute heure) Our assortment (at any time)

| | La petite small | la grande big |
|---|------------------------|----------------------|
| Planche de charcuterie assortment pork meats | 10.50 | 16.00 |
| Planche de fromages assortment cheeses | 10.50 | 16.00 |
| Planche mixte pork meats and cheeses | 13.00 | 18.00 |

LES SALADES, PÂTES



| | |
|---|-------|
| Assiette nordique Saumon gravlax, haddock fumé, tarama, crevettes Gravlax salmon, smoked haddock, tarama, schrimps | 17.00 |
| Salade périgourdine Gésiers confits, magret fumé, foie gras Gizzards confits, smoked duck, foie gras | 16.00 |
| Linguine aux légumes et pesto Linguine with vegetables and pesto | 13.00 |
| Salade aux quatre fromages Salad, four cheese roasted | 13.00 |

LES PLATS Main Courses



| | |
|--|-------|
| Poulet au curry, riz Basmati <small>Chicken with curry sauce and Basmati rice</small> | 15.00 |
| Pièce du boucher, pommes sautées, salade verte <small>Butcher's choice, roasted potatoes, green salad</small> | 16.00 |
| Risotto crémeux aux légumes et crevettes <small>Creamy risotto with vegetables and big shrimps</small> | 18.00 |
| Pavé de saumon rôti, sauce vierge, poêlée de courgettes <small>Roasted salmon and zucchini</small> | 17.00 |
| Joue de bœuf en ravigote, petits légumes <small>Beef plum sauce ravigote, small vegetables</small> | 17.00 |
| Confit de canard, pommes sarladaises et salade verte <small>Duck confit, potatoes with garlic and green salad</small> | 16.00 |
| Rognon de veau en persillade, purée maison <small>Veal kidney in parsley, mash potatoes</small> | 16.00 |

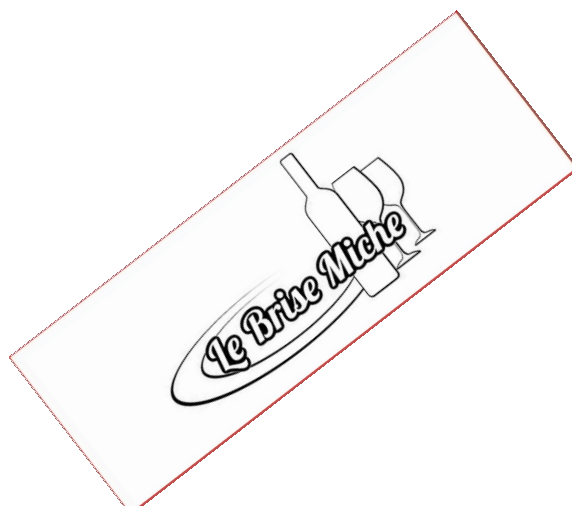
LA CÔTE DE BOEUF

| | |
|---|-------|
| Environ 1 Kg pour deux personnes | 59.00 |
| Pommes sautées, salade , sauces | |
| <small>Rib of beef, about 1 Kg for two persons, roasted potatoes, salad, sauces</small> | |

DESSERTS Desserts



| | |
|--|-------|
| Mi- cuit au chocolat, caramel au beurre salé <small>Just cooked chocolate cake, salted butter fudge</small> | 9.00 |
| Crème brûlée à la vanille Bourbon <small>Crème brûlée with Bourbon vanilla</small> | 8.00 |
| Pain perdu, crème anglaise et chantilly <small>French toast and home made chantilly</small> | 9.00 |
| Fromage blanc et son coulis <small>Cottage cheese with fruit Grout</small> | 8.00 |
| Nage de kiwi, sorbet framboise <small>Cold kiwi soup, raspberry sorbet</small> | 8.00 |
| Café ou Thé Gourmand <small>Gourmed coffee or tea</small> | 10.00 |



GLACES

| | | |
|--|-------------------|------|
| Coupe de glaces <small>Ice cream cup</small> | 2 scoops 2 boules | 6.00 |
| | 3 scoops 3 boules | 8.00 |
| Nos parfums <small>Flavours</small> | | |
| Framboise, mangue, citron vert, vanille de Madagascar, café, chocolat, <small>Raspberry, mango, lime, vanilla of Madagascar, coffee, chocolate,</small> | | |
| (SUPPLEMENT) Crème fouettée ou sauce caramel ou sauce chocolat | | 1.00 |

LES APERITIFS

| | |
|-----------------------|------|
| Anisés, Martini 5cl | 3.60 |
| Porto, Lillet 5cl | 4.00 |
| Kir au vin blanc 14cl | 5.00 |
| Kir royal 12cl | 9.00 |
| Américano 8cl | 8.00 |
| Aperol Spritz | 8.00 |
| La coupe de Champagne | 8.00 |

COCKTAILS 4cl minimum d'alcool

| | |
|--------------|------|
| Mojito | 9.00 |
| Caïpirinha | 9.00 |
| Cosmopolitan | 9.00 |
| Piña Colada | 9.00 |

WHISKIES 4cl

| | |
|--|-------|
| Clan Campbell | 6.50 |
| Aberlour, Glenfiddich, Jack Daniel's, Chivas | 8.50 |
| Glenmorangie | 10.00 |
| Oban, Lagavulin | 12.00 |
| Nikka | 12.00 |

BIERES A LA PRESSION

| | 25cl | 50cl |
|------------|------|------|
| Saint-Omer | 3.60 | 6.50 |
| La Goudale | 4.20 | 8.00 |
| Belzebuth | 4.20 | 8.00 |

LES EAUX MINERALES

| | |
|--|------|
| 1/2 : Vittel , Evian, Badoit, san pellegrino | 4.50 |
| Litre : Vittel , Evian, Badoit, san pellegrino | 6.00 |