

## STARTERS

(cannot be served as a single dish)

Plain or garlic green salad	4,50€
Snail posts	
6 pieces	6,00€
12 pieces	12,00€

### DELICIOUS 18,00€

Semi-cooked duck foie gras terrine  
with onion jam

Roasted marrow bone on garlic salad	12,00€
Charcuterie board	12,00€
Warm goat cheese salad on toast	12,00€
Candied gizzard salad with poached egg	12,00€
Country pâté and its condiments	12,00€
Roast Saint-Marcellin and charcuterie	12,00€

## SELECTION OF HOUSE DISHES

Veal head 'gribiche sauce	20,00€
<i>A superb canaille dish, emblematic of the house</i>	
Beef cheek stew and linguine	18,00€
<i>Bistro and very French dish, full of taste, tradition and history</i>	
Charolais beef tartare, minced or with knives, prepared with its condiments	
200g	18,00€
400 g	32,00€
Hot goat cheese salad on toast and raw ham	18,00€
Candied gizzards meal salad poached egg	18,00€
Grilled veal chop with porcini sauce	21,00€
Candied shoulder of lamb, candied 5 hours	28,00€
Fish of the day (see board)	21,00€

### A REVELATION !

"Peasant" Burger	21,00€
Beef cheek "daube style" • Forest sauté A nice slice of fruity Comté "la Bande Verte"	
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35,00€

**GOURMET MENU**  
Consult our slates

## SELECTION OF DESSERTS OF THE HOUSE

*Cheese is the supplement to a good meal and the complement to a bad one*

Assortment of goat cheeses and olive oil from Provence	7,00€
Aged Saint Marcellin	6,00€
Chocolate mousse and English cream	7,00€
Salted butter caramel crème brûlée	7,00€
Gourmet coffee or tea	9,00€
Chocolate fondant and custard	7,00€
Rum baba	7,90€



## OUR WOOD FIRE GRILLS

Poultry skewer	16,00€
Andouillette Provençale 5A	17,00€
<i>Pure pork from Maison Filière</i>	
Whole duck breast	25,00€
Grilled whole veal kidney	19,00€
Grilled Iberian pork La pluma	25,00€
Rack of lamb with herbs and its juice	23,00€

## CHAROLESE BEEF

Entrecote	25,00€
Super rib steak	35,00€
Beef sirloin	19,00€
Sirloin steak	20,00€
Beef Rib for two	65,00€
Grilled beef fillet	25,00€
Beef tab	20,00€

Skewered beef	18,00€
Rumsteack piece	18,00€
<b>Butcher's plate (3 pieces chosen by the chef)</b>	20,00€

**Gourmet sauces (your choice)** Béarnaise • Pepper •  
Roquefort +2€

**VERY gourmet sauces (your choice)** Ceps or Morels Sauce  
+4€

**A TRIM OF CHOICE:**

Homemade fresh fries • Gratin Dauphinois •  
Pasta Baked • Daily vegetables  
Additional trim +3€

## OUR ICE CREAMS

### ICE CREAM OR SORBET (3 SCOOPS)

<i>Vanilla, Chocolate, Coffee, Salted Butter Caramel, coconut, pistachio, lemon, raspberry, passion fruit, pear</i>	6,00€
Extra whipped cream	1,50€

### ICE CREAMS (3 SCOOPS)

Liège coffee	7,50€
<i>Vanilla ice cream and coffee, coffee, whipped cream</i>	
Liège chocolate	
<i>Vanilla and chocolate ice cream, hot chocolate, whipped cream</i>	
White Lady	
<i>Vanilla ice cream, hot chocolate, whipped cream</i>	
Black lady	
<i>Chocolate ice cream, hot chocolate, whipped cream</i>	

### ALCOHOLIC ICE CREAMS (2 SCOOPS)

Colonel (Lemon sorbet, vodka)	8,50€
General (Pear sorbet, pear alcohol)	
Raspberry (Raspberry sorbet, champagne)	
Exotic (passion fruit sorbet, white rum)	
Caramelo (Caramel ice cream, Bailey's)	