



# **Entry**

**Tomato zucchini goat cheese tart**  
**13€**

**Country salad (tomato confit, chicken, parmesan cheese,  
poached egg) 13€**

**Salmon confit with dill mixed salad**  
**13€**

**Tartare with two salmon lemon cream and blinis**  
**14€**

**Scrambled egg with morels mushroom**  
**14€**

**Snail puff pastry and Burgundy cream (parsley, garlic)**  
**14€**

**Landaise salad (smoked duck breast, preserved gizzard, foie gras) 15€**

**Homemade fish soup rust and crouton  
15€**

**Home-made semi-cooked foie gras confit with fig and pink  
Bay 16€**



# **Course**

**(All our dishes are served with fresh vegetables)**

**Chicken fondant with porcini mushrooms  
13€**

**Meaty ravioli (Beef and crème and parmesan cheese)  
13€**

**Tagliatelle with salmon and onions  
16€**

**Entrecote (Rib steak), french fries pepper sauce and salad  
16€**

**Salmon and cod tournedos with white butter sauce  
16€**

**Melting of baby pig with death trumpet mushroom  
17€**

**Anglerfish roasted accompanied risotto pesto**  
**21€**

**Roasted scallop (walnut) with butter sauce White**  
**21€**

**Cut of beef with morels (mushroom) sauce**  
**23€**



# **Menu à 20€**

## **Entry**

**Tomato zucchini goat cheese tart**

**Country salad (tomato confit, chicken, parmesan cheese,  
poached egg)**

## **Meat or Fish**

*(All our dishes are served with fresh vegetables)*

**Chicken fondant with porcini mushrooms**

**Meaty ravioli (Beef and crème and parmesan cheese)**

# Dessert of the day



## Menu à 29 €

### Entry

Salmon confit with dill mixed salad

Snail puff pastry and Burgundy cream (parsley, garlic)

Homemade fish soup rust and crouton

Landaise salad (smoked duck breast, preserved gizzard, foie gras)

### Meat or Fish

*(All our dishes are served with fresh vegetables)*

Melting of baby pig with death trumpet mushroom

Salmon and cod tournedos with white butter sauce

*Trio fish according to arrival sauce beurre blanc*

### Cheeses of our Regions

### Desserts

Fresh Mint Strawberry Crisp

Pineapple tartare and ginger lemon ice

Crispy Pistachio Sour Cream

Profiterole, vanilla ice cream and hot chocolate

Gourmet coffee

Lorraine Cup (Plum fruit and plum ice cream and liquor plum)

Crème brûlée and ice cream caramel

Colonel (Vodka and ice cream lemon)

**After Eight (ice cream chocolate and mint and liquor mint**





## **Menu à 39 €**

### **Entry**

Tartare with two salmon lemon cream and blinis

Home-made semi-cooked foie gras confit with fig and pink Bay

Homemade fish soup rust and crouton

Scrambled egg with morels mushroom

### **Meat or Fish**

*(All our dishes are served with fresh vegetables)*

Anglerfish roasted accompanied risotto pesto

Roasted scallop (walnut) with butter sauce White

Cut of beef with morels (mushroom) sauce

### **Cheeses of our Regions**

### **Desserts**

Fresh Mint Strawberry Crisp

Pineapple tartare and ginger lemon ice

Crispy Pistachio Sour Cream

Profiterole, vanilla ice cream and hot chocolate

Gourmet coffee

Lorraine Cup (Plum fruit and plum ice cream and liquor plum)

Crème brûlée and ice cream caramel

Colonel (Vodka and ice cream lemon)

**After Eight (ice cream chocolate and mint and liquor mint**



## **Cheese**

**Cheeses from our regions**  
**6€**

## **Desserts**

**Fresh Mint Strawberry Crisp**  
**7€**

**Pineapple tartare and ginger lemon ice**  
**7€**

**Crispy Pistachio Sour Cream**  
**7€**

**Profiterole, vanilla ice cream and hot chocolate**  
**7€**

**Gourmet coffee**  
**7€**

**Lorraine Cup (Plum fruit and plum ice cream liquor plum) 7€**

**Crème brûlée and ice cream caramel  
7€**

**Colonel (Vodka and ice cream lemon)  
7€**

**After Eight (ice cream chocolate and mint and liquor  
mint) 7€**