

New Year 2025

By Julien LEPRÊTRE



Champagnes

	G. 12cl	Btl. 75cl
CHARLES MIGNON Brut	13.50	80.00
DEUTZ Brut	15.00	90.00
RUINART Brut	-	105.00
BILLECART SALMON Brut	-	90.00
BILLECART SALMON Rosé	-	130.00
PROSECCO	8.00	50.00
MAGNUM (150cl) DEUTZ BRUT	140.00	

Prix Nets en euros

Starters

CROQUE MONSIEUR ham and truffled gouda cheese	12.00
♥ SALMON AND SEA BREAM TARTARE WITH GINGER AND CITRUS FRUITS lamb's lettuce and beetroot salad	14.00
CREAMED CAULIFLOWER SOUP, parmesan tuile	12.50
PLATE OF 6 CANCALE OYSTERS Bretagne N°2	18.00
PLATE OF 12 CANCALE OYSTERS Bretagne N°2	32.00
THE 6 BIG SNAILS butter, garlic, parsley	18.00
PLATE OF SMOKED SALMON toast of farmhouse bread with dill cream	18.00
♥ HALF-COOKED FOIE GRAS, HOMEMADE MANGO CHUTNEY AND GINGERBREAD	22.00
♥ SCALLOP SHELL GRATINATED leek fondue with Noilly Prat	18.00
REAL FRENCH ONION SOUP WITH GRATINATED CHEESE	14.00

Meats

♥ CARBONADE FLAMANDE beef chuck marinated in 4 spices and beer, French Fries	24.00
FARMHOUSE POULTRY SUPREME morel and port wine sauce, Grand Palace purée	26.00
♥ DUCK BREAST WITH TRAPPER SPICES orange sauce, pumpkin gratin with nutmeg	28.00
5-HOURS LAMB SHOULDER CONFIT WITH 5 FLAVOURS semolina with sultanas, dried apricots and flaked almonds	28.00
AUBRAC BEEF BURGER WITH PAN-FRIED FOIE GRAS Comté cheese and onion chutney, French Fries and mixed salad	26.00

Fishes

COD FILLET virgin cockle sauce, traditional vegetable p ^o elée	28.00
♥ SNACKED SCALLOPS parsnip purée and butter emulsified with Champagne	28.00

Vegetarian

BUTTERNUT RISOTTO fresh goat's cheese and pecans	19.50
♥ PUFF PASTRY TART WITH CANDIED WINTER VEGETABLES balsamic caramel, hazelnuts and roasted pine nuts	19.50

Desserts and Cheeses

ROYAL BABA WITH SAINT JAMES RUM Mango, Passion, Whipped cream	12.00
♥ PROFITEROLE WITH ICED NOUGAT hot chocolate and whipped cream	12.00
PAVLOVA WITH EXOTIC FRUITS mango and passion	14.00
♥ CHOCOLATE ROCHER custard	12.00
♥ MONT-BLANC chestnut cream, meringue, blackcurrant et blueberries	12.00
TARTE TATIN caramelized apple pie with scoop of Berthillon vanilla ice cream	12.00
GOURMET COFFEE OR TEA set of 3 mini desserts	12.00
FARMHOUSE CHEESES	1 PIECE 7.00
Saint-Nectaire, Saint-Marcellin and Ossau-Iraty, red fruit jam, toasted farmhouse bread	3 PIECES 14.00
♥ Brillat-Savarin with truffle, Lamb's lettuce and walnut salad	1 PIECE 12.00