

Menu

APERITIF

**BAGUETTE
HERB BUTTER**
*G-L
5.75

OYSTERS
LEMON . MIGNONETTE
*S
1 OYSTER 4.50
6 OYSTERS 25
12 OYSTERS 45

STARTERS

STEAK TARTARE
BÉARNAISE SAUCE . QUAIL EGG
AND CAPER BERRIES
*(G)-(L)-E

BRETON FISH CAKES
MUSTARD DILL MAYONNAISE
AND SWEET-SOUR CAULIFLOWER
*G-E

FRENCH ONION SOUP 🌿
GRUYÈRE . BREAD
*(G)-(L)

MUSTARD SOUP
BACON . PARSLEY . BREAD
*G-L (VEGETARIAN POSSIBLE)

SMOKED CELERIAC 🌿
MINI BURRATA . HAZELNUT
AND CHARON SAUCE
*(G)-(L)-(N)-(E)

MAIN COURSES

RIB-EYE
(200 GRAMS)
SEASONAL VEGETABLES . PEPPER SAUCE
*(G)-(L)

PORK CHEEK
JUS DE VEAU . CELERIAC PURÉE
*(L)

CASSOLETTE DE POISSON
WITH A VARIETY OF FISH . BREAD
AND LOBSTER SAUCE
*(G)-L-S

PUMPKIN STEW 🌿
PEAS . CELERY SWEET POTATO . BREAD
*(G)-L

SIDE DISHES

FRENCH FRIES 4.75 / SEASONAL VEGETABLES 4.75 / POMMES DUCHESS 4.50

DESSERTS

CRÈME BRÛLÉE
*L-E
9

CHOCOLATE MOUSSE
PUFFED BUCKWHEAT
AND FLEUR DE SEL
*L-N-E
8

Digestives.

GRAND MARNIER	5.50
DRAMBUIE	5.50
COINTREAU	5.50
BAILEYS	5.50
LIMONCELLO	5.50

DISARONNO	5.50
LICOR 43	5.50
TALISKER 10Y	8
HENNESSY VSOP	9
BUNSEL CALVADOS VSOP	7

or order an
expresso martini!

