



SEPTEMBER–OCTOBER 26 MENU



Gourmet Starter – Trio of Starters €14

Semi-cooked foie gras, fig confit and savory
Melon with basil

King prawns with Breton seaweed mayonnaise by Roellinger

Foie Gras Starter €15

Homemade semi-cooked foie gras, fig confit and savory
Organic bread toast

Main Courses €25

Grilled Beef

Garden herb butter, homemade fries
Chef's sauce of the day

OR

Fish of the Day

Organic carrots from Levroux
White wine sauce

Cheese €15

Warm Fourme d'Ambert on Organic Toast
Fig sorbet

Desserts €12

Floating Island

Garden verbena

OR

Strawberry, Apricot & Chocolate Ice Cream Sundae

Homemade sorbets, fresh fruit, crumble, whipped cream
Chocolate sauce

MENU 32€

Main course

Dessert

MENU 49€

Gourmet starter

Main course

Cheese

Dessert

**Do not hesitate to ask the chef for
the daily suggestions**