

BISTROT MENU

STARTERS

BUTTERNUT VELOUTÉ, CROUTONS AND CHEESE 7€

HOME MADE COUNTRY TERRINE WITH FOIE GRAS AND CHESTNUTS 10€
CONDIMENTS

MIMOSA EGGS AND TUNA IN TATAKI 12€

MAIN COURSES

THE REAL CORDON BLEU WITH MUNSTER, MUSHROOM SAUCE 25€
FRESH FRIES, SEASONAL VEGETABLE MOUSSELINE

COD FILLET, DUGLÉRE SAUCE 21€
ORGANIC CHESTNUT POLENTA, REVERED BLACK RICE

REAL ANDOUILLETTE FROM TROYES 5A 21€
WHITE WINE SHALLOT SAUCE. HOMEMADE FRESH FRIES

TAGLIATELLES WITH TRUFFLES 24€
CHIFFONNADE OF BAYONNE AOP HAM 24 MONTHS

PORK CHOP FROM DOMAINE ABOTIA, CONFIT 8 HOURS 23€
HOMEMADE FRESH FRIES, SEASONAL VEGETABLE MOUSSELINE

LIMOUSIN BEEF RIB WITH RED LABEL 89€
FRESH FRIES, SEASONAL VEGETABLE MOUSSELINE

MIXED SALAD AND CROUTON DU BERGER 17€
WALNUT OIL VINAIGRETTE

Toutes nos viandes et volailles sont d'origine française. All our meat and poultry is of French origin.
La liste des 14 allergènes du décret N°2015-447 est à votre disposition sur demande
The list of the 14 food allergens concerned by governmental decree n°2015-447 is available on request.

CHEESES

SELECTION OF MATURE CHEESES, PRESENTED TO THE TROLLEY 12€

DESSERTS

CANNELÉS OF BORDEAUX IN PROFITEROLES 11€
VANILLA AND TONKA WHIPPED CREAM

SAVARIN FLAMBÉED WITH RUM, ORANGE SORBET 10€

GOURMET COFFEE 10€
JAR OF SAFFRON CREAM, MINI BURGUNDY CANNELÉ, MINI ORANGE RUM BABA

Prix net TTC service compris