

*« Nulle table ne peut remplacer le partage d'un repas simple
orné d'une touche d'amour et d'amitié. »*

TO SHARE

« Gillardeau » Oysters	Mild red pepper / Sansho pepper	10 €
Burgundy snails (6 or 12 pieces)	In their shells / Warm parsley butter	16 € - 26 €
Cod fish cake	Piquillos / Fresh herbs	9 €
Fresh salmon	Greek yogurt / Cucumber	9 €
Mimosa eggs		7 €
Duck foie gras		14 €
Arrancini	Carnoli rice / Chili paste	12 €
Cheeses	From Bernard Mure-Ravaud	12 €

AUTUMN MENU
« FRESH FROM THE MARKET »

Duck foie gras

Sangria gelly / Sweet spices

Cod fish

Corail lentils / Date fruit

Roe venison

Chestnuts / Cranberries

William's Pear

Hazelnut cream / Vanilla ice cream

48€

APPETIZER

Seasonal bitter herbs	Black truffle vinaigrette	12 €
Green kale	Avocado / Pomegranate	18 €
Pumpkin soup	Fresh garnish / Cream	16 €
« Œuf parfait »	Wild mushrooms / Yellow wine sauce	28 €
Sea crab ravioli	Squid served with a persillade / bisque sauce	28 €
Duck foie gras	Grilled in « Jospier » / Wild mushrooms	28 €

FISH

Cod fish	Corail lentils / Date fruit	28 €
Mediterranean sea squid	Grilled / Seaweed carnaroli risotto	38 €
Fresh wild scallops	Braised cabbage / French Bacon	38 €
Poached wild salmon	« Beurre blanc » sauce	28 €
« Trenette » pasta	Porcin mushrooms / Poutargue / Italian cheese	38 €

MEAT

Beef tartar	Onions rings / French fries	28 €
Rump steak	Pepper sauce (200g net)	32 €
Veal piccata	Sweet onions / Brillat Savarin cheese	34 €
Veal stew « Blanquette »	Heirloom vegetables	38 €
Sweet bread pie	Girolle mushrooms	38 €
Roe venison	Chestnuts / Cranberries	38 €
Simmental rib roast	(1kg / For 2p) Potatoes / Wild mushrooms	98 €

SWEET

William's Pear	Hazelnut cream / Vanilla ice cream	14 €
Citrus pavlova	Kalamansi sorbet	14 €
Vanilla ice cream	Caramelized pop-corn	10 €
Floating island	« Pralines roses »	12 €
« Carupano » chocolate soufflé		14 €
Homemade vanilla yogurt		9 €
Paris - Brest		14 €