



STARTERS

Home made smoked meats board	12
« Foie gras terrine », semi-preserved duck liver natural or smoked	18
Parsley sauteed Lamb sweatbreads, ceps	14
Thyme flowers smoked bone marrow and Paris mushroom	12
Poultry and comté cheese rillettes, breadsticks	11

SELECTED MEATS, AGED IN OUR CELLAR

Aged Fore rib for two	68
Angus Aged Fore rib for two	85
Prime ribeye steak	Classic 36 or XL 49
Aged Striploin	32
Aged tenderloin	41
Aged sirloin heart for two	59

AU CHOIX, LES GARNITURES ET SAUCES MAISON

Pan fried Organic vegetables from Richelieu natural or curry sauteed	
Macaroni gratin with parmesan	
Dauphine potatoes	
Fried potatoes	
Sauce Barbecue / Bearnaise / Sauce Choron / Braising sauce / Parsley mousse /	
Additional sider / sauce	10 / 2
Supplement of Bone marrow roasted with sea salt	5

MAIN COURSES

Smoked beef chuck blade, barbecue sauce, white cabbage salad with tarragon	28
Braised porc cheeks, organic vegetables from Richelieu and Espelette chili pepper mousse	26
Carpaccio of head of veal with ravigote sauce, dauphine potatoes	24
Panfried veal sweatbread, braising sauce, macaroni gratin with parmesan	39
Veal Sweatbread like a fish'n'chips by Philip	39
Whole duck breast, turnips and fig braising sauce	26
Pan fried Organic vegetables from Richelieu natural or curry sautéed	19
The daily special	28

CHEESE

Cheese assortment from «La Ferme d'Alexandre»	12
Roasted Saint Marcellin, bun sop with cécina	12

DESSERTS

Our famous cheese cake, salted butter fudge	12
The tarte tatin, raw creme crue AOP d'Isigny	12
Grandma Odile's Teurgoule	12

