

## For Apéro:

Smoke-cured fillet of pork loin : 8,50€

Dry and smoked sirloin of beef : 8.50€

Bread Focaccia with truffle oil : 6,50€

## STARTER

**Pork pâté** from the chef with cepe mushroom

Toasted bread and cherries pickles

**Marinated squid**, sweet peppers salad

flavoured with Satay spices with peanuts and coriander

**Local fresh goat cheese from Au Cœur de Montjoie**

Toast of eggplant caviar and green salad

**Chilled fennel soup**

with melon, watermelon, preserved lemon et chives

**Duck foie gras**, dried fruit chutney

Slice of toasted dried fruit's bread (extra charge 10€)

## MAIN COURSE

### Grilled over charcoal

Whole seabass with garlic and olive oil mayonnaise

Marinated turkey on a skewer,

Greek yogurt flavoured with apple and caraway

Thick veal liver, shallots confit in salted butter

### Preserved and caramelized in a wood oven

Rolled preserved lamb,

Prune and preserved lemon cold mustard sauce

### Cold preparation served with highly seasoned sauce

Steak tartare, raw minced steak with chopped onions, capers, parsley, seasoning and green salad

## GRILLED OVER CHARCOAL

Main course + Garnish + Dessert

### VEAL T.BONE

Cepe mushroom cold mustard sauce

= 35€/pers.

### IBERIAN PORK

*From the market*

Sweet red peppers pickled with herbs

= 42€/pers.

### EXCEPTIONAL BEEF

Tarragon cold mustard sauce

**NOIX D'ENTRECÔTE** ≈300gr

FROM ARGENTINE

= 45€/pers.

**MATURED ENTRECÔTE** ≈300gr

*From the market*

= 48€/pers.

**CÔTE DE BŒUF FOR 2 PERS.**

*From the market*

= 62€/pers.

Extra starter : 10€

Extra Duck Foie Gras : 20€

Starter instead of dessert : 3€

## GARNISH

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Mashed potato with butter

Baked potato flattened

Fresh cream cheese with herbs

Grilled courgette and glazed with soja

Provence-style eggplant and tomato

Green salad

Truffle mashed potato (extra charge 6€)

Additional garnish : 5€

Additional truffle mashed potato :

Small pot ≈200gr (1/2 pers) : 10€

Large pot ≈440gr (3/4pers) : 22€

## CHEESE OR DESSERT

ΩΩΩ

Local cheese Tomme Palouze

St Marcellin de la Mère Richard

Fully-matured cheese for 2 pers

Coulommiers cheese stuffed with truffle

(extra charge 5€)

Selection of pastry from Séracgourmet

## STARTER

+ MAIN COURSE

+ GARNISH

+ DESSERT

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= 35€

STARTER / MAIN COURSE or MAIN COURSE / DESSERT 32€

CHILD MENU (up to 10 years old) / Main course / Dessert 18€

Lunch menu : today's special + dessert 22€

(Tuesday to Friday) A list of allergenic products is available.

