

Miniatures :	Beignet, apple, maple syrup sugar cream	-4.00-
	Homemade yogurt, pineapple, pomegranate, cacao crumble	-6.00-
Trout rillettes, Philadelphia, lime, trout gravlax, cranberry chips		-8.00-
Green bean salad, preserved tomato, cucumber, almond, crouton, apple, balsamic and truffle vinaigrette, soft boiled egg, celeriac		-13.00-
Pancakes, apple purée, cheddar, soft boiled egg, maple syrup		-13.00-
Crispy pork feet, apple compote, fresh cream, endive, Xérès vinegar, walnut, dried BBQ pork		-8.00-
Porridge, duck sausage, mushroom, squash, maple syrup		-12.00-
Sauteed tofu, roasted nantais carrot, celery root, pear, carrot puree, mayonnaise tahini		-13.00-
Veal cheek, green olive achard, candied lemon, potato, burnt broccoli, potato breadcrumbs		-24.00-
Lamb croquette, candied sweet potato, fresh and marinated grapes, shitake salad, cucumber, cilantro, harissa, buttermilk, peas		-14.00-
Beef tartare, cream, sambal, corriander, chives, cheddar, homemade fries with duck fat		-18.00-
Salmon tartare, green apple, white truffle oil, lemon, padano, horseradish, acini di pepe salad with fresh herbs		-18.00-
Cranberry English muffin, apricot jam, pulled pork, soft boiled egg, cheddar, fries cooked in duck fat		-15.00-
Beef brisket sandwich, red cabbage marmalade, pickle, crème fraiche, fried egg, fries cooked in duck fat		-16.00-
Some extras! solo/duo/trio		+3/5/7
. . . Soft boiled egg. . . Thick bacon . . . Sortilège shot		

TABLE D'HÔTE

Pea soup	
Green bean salad, preserved tomato, cucumber, almond, crouton, apple, balsamic and truffle vinaigrette, soft boiled egg, celeriac	
Beef tartare, cream, sambal, corriander, chives, cheddar	+6.00
Salmon tartare, green apple, white truffle oil, lemon, padano, horseradish	+6.00
Guinea fowl, green olive achard, candied lemon, potato, burnt broccoli, potato breadcrumbs	-24.00-
Mushroom risotto, root vegetables, tarragon, fresh cream	-18.00-
Swordfish, acini di pepe, chick pea, tomato mustard, parsley, almond, bock choy	-20.00-
Beignet, apple, maple syrup sugar cream	-4.00-
French toast, clove caramel, fleur de sel	-9.00-
In a verrine: chesnut, lemon flavoured yogurt, Calvados, nuts	-9.00-

