



Menu January / February 2019

*Based on fresh products if possible organic.  
The products are selected on the area and purchased directly from the  
producers or from companies which have a specific approach  
for the respect of the environment.*

## The Formulas

Formula 2 courses	23 €
Formula 3 courses	29 €
Formula for kids' gourmet (3 courses)	18 €

### Starters 7 €

Soup of the day  
Today's starter  
Rillettes of local duckling with toast and salad  
Fish mousseline served warmed with a creamy mussel sauce  
Snails from the region served with parsley butter (x6)

### Fish and meat 16 €

Today's special  
Fish of the day, sauce of the day  
Filet of beef 180 gr (suppl. 5€) pan fried with green pepper sauce  
Vegetarian dish of the day

*The main courses are garnished with potatoes and vegetables of the day,  
cooking stocks for the sauce are home made*

### Dessert 8 €

Choice of 4 cheeses on a tray, from Rodolphe Le Meunier (MOF2008)  
Dessert of the day  
Crème Caramel with Tonka bean flavor  
Warm pancake with cooked organic apple, crème Anglaise  
Homemade yogurt or local soft cheese with homemade jam and biscuit  
Three organic ice creams in a cup glass, meringue and local whipped cream

Flavor: vanilla, lime, blackcurrant, caramel salted cream, chocolate, strawberries, coffee, pear, banana, white peach, mango, hazelnut

*In case of allergy or specific dietary, do not hesitate to ask more details of the ingredients used in our dishes.*