



*Dear Guests, welcome to our table !  
We offer a simple seasonal cuisine, homemade  
and based on fresh products if possible organic.  
The products are selected on the area or purchased from  
companies which have a specific approach  
for the respect of the environment.*

## **DECEMBRE 2019**

### **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  
Terrine of local pheasant and dried fruit chutney  
Crumble of pumpkin, parmesan and hazelnuts with salad  
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 from the cheese board  
Dessert of the day  
Iced nougat prepared with local honey  
Melting hot chocolate and mint cake, 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.*