

THE CARTE

STARTERS

FROG LEGG	22 €
Parsley ravioli / cardamom / watercress cream	
DUCK FOIE GRAS Terrine	
Fruit chutney / poached quinces / salad / Homemade brioche	24€

MAIN COURSE

SCALLOPS	37€
Celery with vanilla / leek in declination / noilly prat emulsion	
MALLARD DUCK IN PUFF PASTRY	38€
Winter vegetables / meat sauce	

CHEESE & SALAD OF FORVILLE

PECORINO PEPATO	13€
COMTE 18 months	13€
BRIE DE MEAUX WITH TRUFFLE	13€
SLATE with the 3 cheeses to share	25€

DESSERTS

CHEESECAKE WITH PASSION FRUIT	13€
Mango sorbet	
ICE CREAMS & SORBET HOME MADE	13 €

TAKEAWAY

HOMEMADE TERRINE DE FOIE GRAS		
250gr/ 30€	500gr/ 60€	1kg/ 110€
HOMEMADE JAM APRICOTS , FIGS & STRAWBERRIES	250gr	5€
HOMEMADE SMOKED SALMON	200gr	13€

All taxes included price



MENU DU CLOS

In 3 courses starter, main course, cheese or dessert 44 €

In 4 courses starter, fish, meat, cheese or dessert 56€

STARTERS 16€

SMOKED MACKEREL

Mashed carrot with mustard / carrot in textures / argan oil

FARM EGG perfectly cooked

Horn of plenty mushrooms / Jerusalem artichoke / hazelnuts / parmesan emulsion

MAIN COURSE 24€

RED MULLET

Ricotta gnocchi / kale / beef marrow / Bordelaise sauce

CONFIT VEAL BREAST

Stuffed pasta / parsnip / chervil tuber

DESSERTS 13€

VANILLA MADAGASCAR

« Millefeuille » / salted butter caramel / hazelnuts

Alsace: Ruhlmann Pinot gris grand cru Frankstein 2013 7cl 4€

CHOCOLAT FROM MADAGASCAR 81%

In textures / peanuts biscuit / milk ice cream

Madère Barbeito "Bual 5 ans" 7cl 5€

Every dish from this menu can be chosen à LA CARTE

All taxes included price

TASTING MENU

65€

In 5 courses, served for all the guests on the table
Last order: 13h30 & 21h30

Amuse-bouche

FROG LEGG

Parsley ravioli / cardamom / watercress cream

FARM EGG perfectly cooked

Horn of plenty mushrooms / Jerusalem artichoke / hazelnuts / parmesan emulsion

SCALLOPS

Celery with vanilla / leek in declination / noilly prat emulsion

CONFIT VEAL BREAST

Stuffed pasta / parsnip / chervil tuber

DESSERT TO CHOOSE à la carte

Discover our wine pairing, 7cl with each course

* *Menu du Clos in 3 courses : 20€*

* *Menu du Clos in 4 courses : 26€*

* *Tasting menu in 5 courses : 33€*

All taxes included price

LUNCH MENU

LUNCH MENU

A nice market menu with a choice between 1 starter / fish or meat / café gourmand

Only for the lunch from Monday until Friday

Main course + café gourmand	19€
Starter / main course	22€
Starter / main course / cheese of the day or café gourmand	27€

All taxes included price