

**THE CARTE**

*STARTERS*

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**FARM EGG PERFECTLY COOKED** 21€  
Jerusalem artichoke with truffle / artichokes / barigoule emulsion

**DUCK FOIE GRAS TERRINE** 24€  
Winter fruit chutney / salad / home-made brioche

*MAIN COURSE*

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**SCALLOPS** 35€  
Parsnip cream / mashed parsnip & celery root / bacon emulsion

**IRISH RIB EYE STEAK** 36€  
Girolles mushrooms / dauphine potatoes / meat sauce

*CHEESE & SALAD OF FORVILLE*

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**BRIE DE MEAUX with truffle** 13€

**COMTE 18 months** 13€

**ISOLIEN FROM ISOLA 2000** 13€

**SLATE** with the 3 cheeses to share 25€

*DESSERTS*

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**ILE FLOTTANTE generous and gourmet** 13 €  
Homemade crème anglaise

**ICE CREAMS & SORBET HOME MADE** 13 €

**MENU DU CLOS**

**In 3 courses** starter, main course, cheese or dessert 45 €

**In 4 courses** starter, fish, meat, cheese or dessert 57€

**STARTERS 16€**

**HOMEMADE SMOKED RED LABEL SCOTTISH SALMON**

Celery root remoulade / granny smith apple / lemon whipped cream

**LYON SAUSAGE lukewarm**

Red cabbage's chutney / sauce ravigote / herb's salad / purple mustard / brioche

**MAIN COURSE 24€**

**PRAWNS**

Gnocchi with herbs / roasted mushrooms / bisque emulsion

**CAPON STUFFED WITH FOIE GRAS**

Pumpkin in textures / chestnuts / poulette cream sauce

**DESSERTS 13€**

**VANILLA MADAGASCAR**

« Millefeuille » / salted butter caramel

**POACHED PEARS “BELLE HELENE” with tonka bean**

Vanilla ice cream / chocolate sauce

**Every dish from this menu can be chosen à LA CARTE**

All taxes included price

**TASTING MENU**

**66€**

In 5 courses, served for all the guests on the table

Last order: 13h15 / 21 h 00

*Amuse-bouche*

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**HOMEMADE SMOKED RED LABEL SCOTTISH SALMON**

Celery root remoulade / granny smith apple / lemon whipped cream

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**FARM EGG PERFECTLY COOKED**

Jerusalem artichoke with truffle / artichokes / barigoule emulsion

\*\*\*

**SCALLOPS**

Parsnip cream / mashed parsnip & celery root / bacon emulsion

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**CAPON STUFFED WITH FOIE GRAS**

Pumpkin in textures / chestnuts / poulette cream sauce

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**DESSERT TO CHOOSE IN THE CARTE OR MENU DU CLOS**

**Discover our wine pairing, 7cl with each course**

*\* 3 glasses wine of 7 cl : 22€*

*\* 4 glasses wine of 7 cl : 28€*

*\* 5 glasses wine of 7 cl: 34€*

All taxes included price

**LUNCH MENU**

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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	23€
Starter / main course / cheese of the day or café gourmand	28€