

Salty Dishes to Share

Mackerel and mustard rilette	9€
Pan-fried seasonal mushrooms	13€
Leek vinaigrette, mayonnaise and smoked duck breast	14€
Cromesquis of hake with herbs and cottage cheese tartar sauce	15€
Burrata, butternut, black garlic and chervil cream	16€
Caramelised marrow bone with Gondolo sauce	17€
Grilled octopus a la plancha, parsley and preserved lemon	20€
6 Oysters « Spécial n°3 », from Joël Dupuch	21€
Iberian ham Cebo de Campo 24 months, spicy pepper	24€
Ham and cheese "Croque-Monsieur", parsley and garlic (For two)	24€

Boards to Share

Charcuterie from our region	21€
Local cheese from our producers	21€

Desserts

Pecan nut and caramel cookie	8€
Home-made pastry of the day	10€
Roasted fig crème brûlée	9€

Net Prices, Service Included

Every Products has been Carefully Chosen by our Chef and our Team
from Regional Producers.

Let's Have a Look on the Fine Grocery and Discover It !

