

The Starters

Creamy Soup of the moment 14.00€

VGE Soup Paul Bocuse recipe 25.00€

Served in a tureen

*Chicken broth, pieces of Foie Gras,
Shavings of black truffles, Celery, carrots, Paris mushrooms, Poultry*

Homemade Pâté en Croûte 18.00€

Pistachios and Duck Foie Gras

Duck Foie Gras 26.00€

Fruit Chutney

Recommended with: Glass of Sauternes (9.00€)

Homemade Smoked Salmon 19.00€

Lemon cream, Wasabi Mayonnaise

Thai Salad with Shrimps 26.00€

*Carrots and raw zucchini, soy sprouts, rice vermicelli
Large shrimps, Peanuts, soy sauce, sesame seeds.*

Taxes and service included

Meals to share, or not !!

12 Snails with Garlic Butter and Parsley 18.00€

Sardinillas de Rianxo (Los Peperetes) 24.00€

From Jesús Lorenzo

Homemade Guacamole 20.00€

Avocado, onions, tomatoes, coriander, Espelette pepper

Alpine Board 35.00€

*Pâté en croute with Duck Foie Gras, dried beef meat, hazelnut sausage,
Cervelle des Canuts cheese, Beaufort and St Marcellin cheese
Candied Tomatoes Tapenade*

Sea Board 25.00€

*Smoked Salmon, Lemon cream
Big fried shrimps, Provence Olive Oil
Candied Tomatoes Tapenade*

Board of Cooked Truffled Ham 22.00€

Taxes and service included

Pastas and Fish

Royan Raviolis with fresh cream	19.00€
Royan Raviolis with truffle, fresh cream	31.00€
Risotto with Black truffles <i>Meat sauce, truffle shavings</i>	39.00€
Salmon Tartar (200gr) <i>Olive oil, Lemon juice, fresh herbs, Salad, French fries</i>	27.00€
Pan-fried Cod Fillet <i>Swedish-styled Potatoes, braised fennel</i>	36.00€
Scallops and Prawns Risotto	38.00€
Tuna or Vegetarian Poke Bowl <i>Thai Rice, cucumber, carrots, red cabbage, radish Soy sprouts, red onion, green peas, avocado fruit Candied Ginger, coriander, sesame seeds</i>	32.00€

Taxes and service included

Meat

Lamb Tajine with Oriental flavors <i>Semolina and winter vegetables</i>	29.00€
Duck Pot-au-feu <i>Winter Vegetables</i>	28.00€
Roasted ½ Cockerel with Thyme (French) <i>Fried Potatoes</i>	27.00€
Veal Kidneys (French) with Mustard Sauce <i>Potatoes</i>	27.00€
Hamburggy's (French) <i>Ground beef, candied onions, tomato, ketchup, Reblochon cheese, grilled bacon, French fries, Green Salad</i>	27.00€
Beef Fillet (French) with Morel sauce (French) <i>Potato Gratin, vegetables</i> <i>Recommendation: warm slice of Duck Foie Gras (5.00€)</i>	39.00€
Grilled Entrecôte (French) 300gr. <i>Pepper sauce, French fries, vegetables</i>	29.00€
Homemade Beef Tartar (French) 200gr. <i>French fries, Green Salad</i>	27.00€
Beef Fillet Poke Bowl <i>Thai Rice, cucumber, carrots, red cabbage, radish Soy sprouts, red onion, green peas, avocado, Candied Ginger, coriander, sesame seeds</i>	32.00€

Specialities

Tartiflette 21.00€
Green salad

Boîte Chaude 24.00€
Melted Savoyard cheese, Potatoes, Raw Ham, Green Salad

Savoy Fondue 28.00€
Min 2 people / price per person
Raw Ham, Green Salad

Fondue with Ceps 32.00€
Min 2 people / price per person
Raw Ham, Green Salad

Truffled Fondue 34.00€
Min 2 people / price per person
Truffled Cooked ham, Green Salad

Kid's Menu

Fresh Fish Filet 15.00€

Chicken Filet 15.00€

Ground Beef 15.00€

Served with: French fries, vegetables, pasta or rice

Desserts

Cheese Board	16.00€
Cottage cheese (180 gr) <i>Homemade Blueberries jam or cream</i>	9.00€
Fruit Tart (of the moment)	9.00€
Tatin Tart (with Chantilly or Vanilla ice-cream)	11.00€
Chocolate mousse (Grandmother Style)	9.00€
Crème Caramel (Grandmother Style)	9.00€
Vanilla Creme Brulée	10.00€
Gourmand Coffee of the Moment <i>3 different varieties of homemade dessert, light alcohol, one coffee</i>	13.00€
Gourmand Tea of the Moment <i>3 different varieties of homemade dessert, light alcohol, one tea</i>	14.00€

Ice - Cream Desserts

<i>Two Scoops of Ice cream or Sorbet</i>	6.00€
<i>Vanilla, coffee, chocolate, salted caramel butter, chestnut, pistachio Blueberries, raspberries, lemon, pear, strawberry</i>	
<i>Liège of Chocolate or Coffee</i>	11.00€
<i>2 scoops of chocolate or coffee ice cream, Homemade chocolate or coffee, Chantilly</i>	
<i>The Colonel</i>	12.00€
<i>2 scoops of lemon sorbet, Vodka</i>	
<i>The Marechal</i>	12.00€
<i>2 scoops of pear sorbet, pear alcohol</i>	
<i>Homemade Vacherin</i>	12.00€
<i>Vanilla/Raspberry or Blueberry /lemon ice-cream, meringue, Chantilly</i>	
<i>Homemade Profiteroles</i>	12.00€
<i>2 scoops of Vanilla ice-cream, Salted Caramel or chocolate Hot chocolate, Chantilly and sliced almonds</i>	