

Menu Détente du marché 33€

(except on Sunday and public holiday)

(Lunch menu 24€ (Tuesday to Friday lunch: Starter + Main or
Main + Dessert))

*Pumpkin soup, with chestnuts and bacon,
fresh spicy cream and cereal bread tiles*

or

*In hot and cold: Salmon « Label Rouge » marinated in gray
salt of Guérande and citrus fruits then snacked, two varieties
of beetroot, yellow and violet and his tile in cuttlefish ink*

*The pollack roasted in olive oil, mussels and potatoes lightly
saffron, all in its juice of bouillabaisse*

or

*The famous Filet of Can Dombes cooked low temperature in its
juice and its honey sauce and apple subtle acidity*

*The pear in velvet then in chutney,
broken speculoos, ice stracciatella and
its whipped creamy chocolate hazelnut*

or

Demi Saint Marcellin cheese

or

Cottage Cheese white with red fruit coulis



Prices includes VAT, service charge

Menu Authenticité 43€

Starter

Meat or Fish

*Dessert **

Menu Authenticité 49€

(with cheese)

Starter

Meat or Fish

Ripened cheeses plate or cottage cheese or 1/2 St Marcellin

*Dessert **

Menu Emotion Dégustation 69€

(For all the guests)

Starter

Meat

Fish

Ripened cheeses plate or cottage cheese or 1/2 St Marcellin

*Dessert **

** (For your comfort, the Chef recommends to order your dessert at the beginning)*



Prices includes VAT, service charge

Origin of our products

❖ *Duck : Auvergne, France (Domaine de Limagne)*

❖ *Sweetbread : France*

❖ *Can : Dombes, France*

❖ *Beef : France*

❖ *Bacon « Colonnata » : Toscane, Italie*

❖ *Iberican Pig (Bellota) : Espagne*

❖ *Haddock : Bretagne, France*

❖ *Seabass : Atlantique Nord*

❖ *Salmon (Label Rouge) : Ecosse*

❖ *Spices : Bahadourian*

