

Sharring platters

Board of matured cheeses selected by our cheese expert Joseph d'Hondt Artisanal	16 €
Cold cuts from Louis ospital house	17 €
Mixed board of matured cheeses and artisanal cold cuts	18 €

Starters

Marbled leek salad with vinaigrette and lemon cream	10 €
Soft-boiled egg with mushrooms	11 €
Warm-cold prawns with lemongrass broth	15 €
Semi cooked duck foie gras with spices, fruits chutney	18 €

Main courses

Seasonal vegetables casserole	15 €
Baked Rigatoni with Brie de Meaux PDO	17 €
Seabass filet, carrot mousseline with green anise, lemon ginger condiment	28 €
Local cheese burger : prepared with mustard and brie de Meaux PDO	23 €
Chicken breast, eggplant caviar, pepper coulis	26 €
Veal chop, with mushroom riso	28 €
Grilled beef filet 180g, potato waffle, Bordelaise sauce	35 €

MARKET MENU (served from Monday to Friday excluding public holiday)

Starter / main or main /dessert	29 €
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Desserts

Artisanal ice cream and sorbets from Philippe Faure (2 scoop) <i>Vanilla, chocolate, salted caramel, cofee, strawberry, raspberry, mango, lemon, passion fruits, milk flower</i>	8€
Crème brulée with vanilla Madagascar Bio	10 €
Lava cake Guanaja chocolate, vanilla ice cream	12 €
Blackberry cheesecake	12 €
Palais menu tartlet, lemon and Timut pepper	12 €
Fig and walnut millefeuille	12 €
Gourmet cofee	11 €
Tea / hot chocolate / gourmet capuccino	13 €

At any time

6 snails, «very large» caliber	19 €
Small sardines in a tin, seaweed butter (to share)	16 €
Parmentier of duck legs	18 €
Chicken club sandwich, french fries	20 €
Caesar salad	22 €
Raw beef tartare thai style, french fries	23 €
Cod Fish and chips, tartare sauce	25 €

CHILDREN'S MENU (Only for child under 12 years old) 12 €

Nuggets or steak, fries,
one scoop of ice cream, syrup and water

Please inform your waiter of any allergies you may have before placing your order,

*all our dishes are home made,
Net prices in euros, service included (taxes and service charge),
all our Bovin is french origin,*