

## A la Carte

### Starters

**Foie Gras 26,50 €**  
& brioche with walnuts  
Accompanied by a chutney & Sauternes jelly.  
1/3/7/8/12  
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**Scampis 17,50 €**  
in tartare with mango and avocado  
Accompanied by its guacamole  
1/2/6/10/11/12  
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**Velouté 12,50 €**  
of the season  
7  
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**Marcassin 17,50 €**  
in a Terrine with a Chutney and  
Lamb's lettuce salad  
1 / 3 / 5 / 7/12  
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**Salmon 18,50 €**  
in a Citrus Gravalx  
4  
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### Our dishes

**Yellow saithe 34,50 €**  
as fried pavé,  
pickled celery  
& fried girolles  
2/ 4/ 11/12  
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**Poultry suprême 32,50 €**  
in herb crust  
Accompanied by a corn mousseline, strong jus with black garlic  
5/7/8/12  
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**Deer 38,50 €**  
on a Bed of Caramelised Red Cabbage,  
crunchy pumpkin  
1 / 3 / 5 / 7 / 12  
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**Marcassin 32,50 €**  
en Civet, Cerle de Choux Rouge et  
Spaetzle  
1 / 3 / 5 / 12  
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**Beef steak 38,50 €**  
Pepper sauce, with potatoes  
Roasted in semi-salted butter  
5 / 7 / 12