

À LA CARTE

Starter 8,50€, Main course 20.40€, Cheese or Desert 8,50€

Starter + Main course or Main course+ Desert 26.90€

Starter + Main course + Desert 33.40€

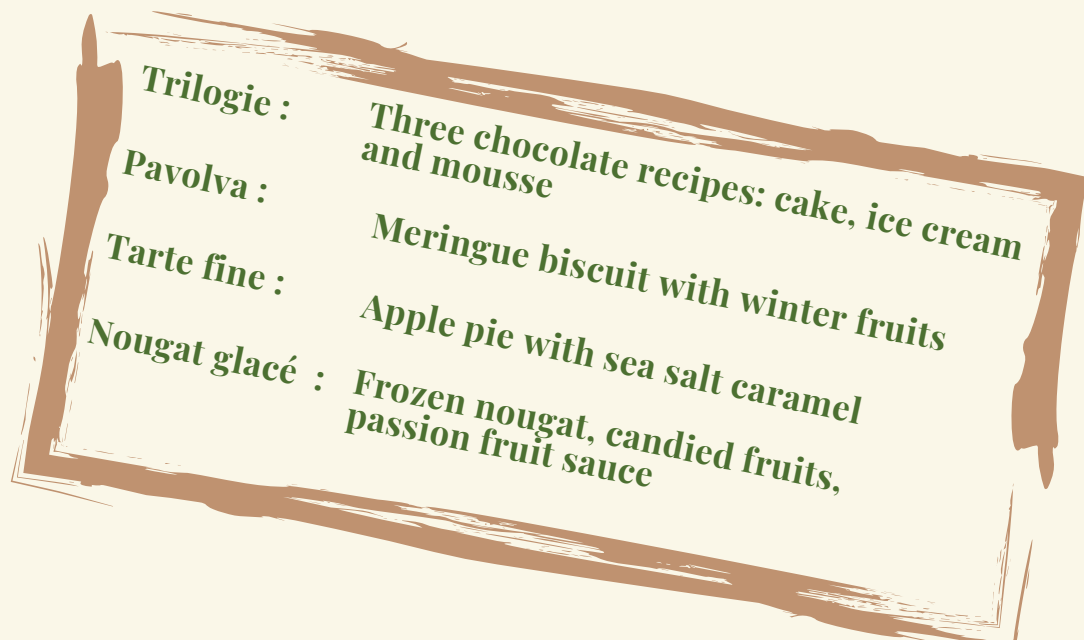


Civet de lapin : Old fashion rabbit stew

Pot au feu de la mer: Seafood pot au feu (stew) with Indian spices.

Pavé de cerf : Deer with foie gras and Kampot black pepper sauce.

Bar entier : Whole roasted boneless seabass.



Coffee or tea with six little deserts 9€

Net price

Salades Gourmandes & Planches du terroir

La planche du canard 28€

Confit duck sleeves, homemade rabbit pâté, duck breast with red berries, potatoes, fall vegetables, mashed parsnip and salad.



Salade coté terre 15,50€

Salad, pumpkin seeds, chives, tomatoes, duck wing confit, Rillons (local specialty of meat) and chicken gizzards.

Salade fruitée 14,50€

Salad, pumpkin seed, chives, apple, orange, grapefruit, hazelnut served with four warm goat cheeses and honey with Vouvray wine.



La planche paysanne 26€

Confit duck sleeves, homemade rabbit pâté, baked honey-glazed roast ribs, potatoes, fall vegetables, mashed parsnip and salad.