

M E N U S

Menu « retour du marché » : 31 €

Starter, main course and dessert

From May to September, this menu is only available at lunch (from Thursday to Sunday, except bank holidays).

Hautpoul menu : 46 €

Food and wine pairing : 25 €

Smoked trout filet, burrata velouté and herb oil

Or

Artickoke foam, candied lemon compote with coriander, parmiggiano biscuit

...

Snacked Swordfish, beans with bacon, candied pink garlic, Spanish mussel

Or

Duck filet, fig pulp, zucchini with cumin

...

Grand Cru chocolate fondant, candied orange, ice cream

Or

Strudel bar, Gaya apple, vanilla mousse and sour apple

Or

Inspiration of the moment

Toulouse-Lautrec menu : 62 €

Food and wine pairing : 30 €

Foie gras, vine peach with pepper and honey

...

Snacked Swordfish, beans with bacon, candied pink garlic, Spanish mussel

...

Rack of free-range pork, chanterelles and polenta

...

Grand Cru chocolate fondant, candied orange, ice cream

Or

Strudel bar, Gaya apple, vanilla mousse and sour apple

Or

Inspiration of the moment

A selection of local cheeses (with supplement) 15 €

For each menu, we suggest:
« Food and Wine Pairing »
a 8cl glass of wine per course



A LA CARTE

Starter

Smoked trout filet, burrata velouté and herb oil	15€
Artickoke foam, candied lemon compote with coriander, parmiggiano biscuit	18 €
Foie gras, vine peach with pepper and honey	22 €

Main course

Snacked Swordfish, beans with bacon, candied pink garlic, Spanish mussel	28 €
Duck filet, fig pulp, zucchini with cumin	24 €
Rack of free-range pork, chanterelles and polenta	33 €

A selection of local cheeses	15 €
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Dessert

Grand Cru chocolate fondant, candied orange, ice cream	17 €
Strudel bar, Gaya apple, vanilla mousse and sour apple	17 €
Inspiration of the moment	17 €

Our Chef, our pastry Chef, Thomas, and all the team wish you to enjoy the tasting