

BOUILLON

entrées

Soupe* - 19

Creamy pumpkin soup with pumpkin seeds

Soupe à l'oignon gratinée - 34

Classic onion soup with croutons and melted cheese

Rillettes de saumon - 49

Rillettes of baked and hot-smoked salmon with crisp salad

Avocat aux crevettes - 48

Avocado with shrimp and classic sauce rouge

Tartare de bœuf - 39

Stirred beef tartare with green salad

Pâté de campagne - 29

Homemade country pâté with mustard and cornichons

Salade de chèvre chaud* - 39

Green salad with vinaigrette, walnuts, and bread with grilled goat cheese

plats

Tartare de bœuf et frites - 99

Beef tartare with french fries

Steak frites - 124

Steak with maître d'hôtel herb butter and french fries

Steak sauce au poivre - 139

Steak with pepper sauce and french fries

Confit de canard - 114

Confit duck leg with creamy potato gratin à la dauphinoise and red wine sauce

Ravioli* - 89

Ravioli with mushroom filling, porcini mushroom sauce, and leeks

Fish n' chips - 98

Breaded white fish with french fries and classic sauce tartare

extras

Frites* - 26

French fries

Salade* - 23

Green salad with vinaigrette

Haricots verts* - 35

Green beans with herb butter à la maître d'hôtel

Gratin dauphinois* - 32

Creamy potato gratin

fromages

Livarot - 29

Red-rind cheese made from cow's milk

Comté 12 mths. - 29

Hard cow's milk cheese

Bleu d'Auvergne - 33

Creamy blue cheese

Assiette de fromages - 68

Livarot, Comté and Bleu d'Auvergne

desserts

Crème brûlée - 32

Classic crème brûlée

Mousse au chocolat - 34

Chocolate mousse with praliné

Glace - 29

Vanilla ice cream with praliné

Crumble - 37

Apple crumble

Tarte au citron meringuée - 37

Lemon tart with meringue

Profiterole - 39

Homemade choux pastry with vanilla ice cream and chocolate sauce