

## DECEMBER MENU

### Starters

- 🌿 Cream of lettuce, quenelle with fresh goat cheese • 8€
- Homemade foie gras, onion chutney with red port • 14€
- Plate of salmon gravlax with citrus fruits • 9€

### Main dishes

- XXL poke bowl, salmon marinated in soy • 16€
- Fillet of beef with black pepper, gratin dauphinois, bordelaise sauce • 24€ (+5€ for package dinner included)
- Roasted salmon steak, preserved root vegetables, white butter sauce • 20€
- 🌿 3 Eggs omelet, homemade french fries, salad • 15€
- Penne rigate with curry, chicken strips • 17€

### Les desserts

- Plate of AOP cheeses • 7€
- Crème brûlée with Bourbon vanilla from Madagascar • 7€
- Apple tatin in a homemade log style • 7€



Veggie