

Menu Terroir net Price 70% 10.00 %

Appetizer, Main Course or Main Course, Dessert € 17.00

Appetizer, Main Course, Dessert € 19.00

All dishes are Homemade

Today's Appetizer: only from Monday to Friday

Vegetable soup or cream of the day

Egg en cocotte with Maroilles cheese and fingers Chorizo sandwich

Warm pastry coated with ham, mushrooms browned with Mozzarella

Blue cheese and pear cooked in a fine pastry sheet

Sautéed Prawns in garlic and parsley butter (add. 5.50 €)

Pate of marinated Hare in red wine and nuts

Duck Foie gras" flavored with bitter chocolate and marmalade (add 5.50 €)



*All dishes with the * are served with vegetables and gratin potato*

Today's Main Course: only from Monday to Friday)

Pasta in a creamy smoked salmon dill sauce

**Pan-fried cut of beef topped with green pepper sauce*

**Skate fish with capers, lemon slices, croutons in butter sauce*

**The Special simmered dish of the week*

Chicory with ham coated with cheese sauce browned in the oven

**Roasted Breast of Duck with honey and grilled pine kernel (add 5.50 €)*

*"Part of the connoisseur" Cut from leg of lamb Braised (add 6.00 €)
with plum, dates, apricots, figs, almonds flavoured with orange blossom*



Choice of homemade Desserts

Draft Leffe 25cl € 4.50 Net Price 20.00 % vat

	<i>12 cl</i>	<i>25 cl</i>	<i>50 cl</i>
<i>Côtes du Vivarais AOP rouge</i>	<i>€ 4.00</i>	<i>€ 7.50</i>	<i>€ 14.00</i>
<i>Gris rosé Coteaux d'Ardèche</i>	<i>€ 3.80</i>	<i>€ 7.00</i>	<i>€ 13.50</i>
<i>Chardonnay Coteaux d'Ardèche</i>	<i>€ 3.80</i>	<i>€ 7.00</i>	<i>€ 13.50</i>

Carte des vins disponible sur demande

L'abus d'alcool est dangereux pour la Santé. A consommer avec modération

L'établissement n'accepte plus les chèques bancaires et postaux, Nous acceptons les cartes Visa/MasterCard/Amex