

FAIT MAISON

BRASSERIE

RESTAURANT

CUISINE

RECETTE

VIN

PASSION

CUISINER

PLAT D

CHEF

RESTAURATEUR

BISTROT

Menu at 21.90 euros

Starters

Croustillant de confit de canard sur lit de Wok de légumes
Crispy duck confit with a Wok of vegetables

Salade César
Caesar Salad

Croquette de fromage aux épices Mexicaine
Cheese croquette with Mexican spices

Main courses

Filet de merlu sauce vierge
Hake fillet with sauce vierge

Bavette sauce à l'échalote
Top of sirloin with shallots sauce

Ballotine de poulet aux poivrons et crème de chorizo
Chicken ballotine with peppers and chorizo cream

Desserts

Crème brûlée à la vanille
Vanilla Crème brûlée

Mousse au chocolat
Chocolate Mousse

Crémet d'Anjou au coulis de fruits rouges
Speciality of Anjou region made from whipped cream and beaten egg whites with red berry coulis

Net prices – service included (drinks excluded)
Menu served at lunchtime only on Sundays and Public Holidays
Prices 2018 – VAT 10% included