

# Menu\*

All our dishes are cooked on the spot by our chef

Christophe Valingot and his team

## First course

🍽	Sardine rilette, squash seeds and its campailloux bread	8€
🍽	Puff pastry filled with leeks, Crevecoeur and walnuts	8€
🍽	Chef's suggestion	8€
🍽	Chef's duck liver pate marble	14€
🍽	Snail and maroilles cheese brick	14€
🍽	Two salmon Tiramisu	14€
🍽	Scallops on a nest of mung bean seeds	17€
🍽	Pan fried foie gras with apples and calvados	17€

## Main course

🍽	Sebaste fillet with anchovy butter	14€
🍽	Inspiration from the sea	16€
🍽	Burbot medallion with curry	24€
🍽	Our chef's suggestion	14€
🍽	Veal hanger steak with pepper sauce	14€

🏠	Beef rib steak with morel sauce	16€
🏠	Lamb thick steak with mint sauce	16€
🏠	Veal sweetbread with yellow wine sauce	26
€		

\*Service is included into the tariff

## Desserts

7€ \*

Except for ice cream scoops, all our desserts are cooked on the spot  
by our chef Christophe Valingot and his team

Plate of ice creams « vanilla, chocolate and caramel »  
or of sorbet « pineapple, apple and blackcurrant »

Or

Our chef's gourmet coffee (extra 2€)

Or

Our chef's molten chocolate cake with its vanilla ice cream  
scoop

Or

Lemon curd with white chocolate whipped cream and its berry  
coulis

Or

Our chef's tarte Tatin

Or

Profiteroles in your way

Or

Whipped fromage blanc Fermier with honey from Picardy

## Cheese plate

9.50€

\*Service is included into the tariff