

Menu

All our dishes are cooked in our kitchen by our chef Christophe Valingot and his team.

Starters

- Smoked duck breast fillet salad with citrus fruit 8€
- Asparagus with smoked salmon mousse 8€
- The Chef's suggestion 8€
- The Chef's duck foie gras marble cake 14€
- Fennel salad with red mullet fillet 14€
- Pork brains with caper salad 14€
- Sea bass tartar with lentils, lime and Cameline oil 17€
- Fried foie gras with redcurrant 17€

Main courses

- Trout fillet with wine and butter sauce 14€
- Inspiration from the sea 16€
- Monkfish medallion, garlic cream 24€
- The Chef's suggestion 14€
- Pork filet mignon with curry sauce 14€
- Beef sirloin steak with mushroom sauce 16€
- Duck breast fillet, pepper sauce 16€
- Sweetbreads with Madeira wine 26€

* Service included

Desserts

7€ *

Except for the scoops of ice cream, all our desserts are made in our kitchen by our chef Christophe Valingot and his team.

“Vanilla, chocolate and caramel” ice cream plate or “pineapple, apple and blackcurrant” sorbet plate

Or

Coffee with the Chef’s selection of mini desserts (+2€)

Or

The Chef’s chocolate fondant cake with a vanilla ice cream scoop

Or

Lemon cream with white chocolate whipped cream and red berry coulis

Or

Raspberry tiramisu and pink biscuits from Reims

Or

Chocolate mousse

Or

Fresh fruit salad

Cheese platter

9,50*

* Service included