

Two-course weekday

Margot Menu

lunch

3 courses 25€*

Starter + Main course + Dessert

Unavailable on bank holidays

2 courses 19,50€*

Starter + Main course

Main course + Dessert

Starter

Smoked duck with citrus fruit salad

Or

Asparagus with smoked salmon mousse

Or

The chef's suggestion

Main course

Trouer fillet with red wine and butter sauce

Or

Pork filet mignon with curry sauce

Or

The chef's suggestion

Dessert

Our desserts are available on the main menu

A supplement of 2€ will be added for the cheese platter instead of dessert.

* Service is included

Tiffany Menu

35€*

Starter

The chef's marbled duck foie gras

Or

Fennel salad with red mullet fillets

Or

Pork brains salad with capers

A scoop of sorbet with an alcoholic beverage

Main course

Inspiration from the sea

Or

Sirloin steak with mushroom sauce

Or

Duck breast with pepper sauce

Platter of cheese

Dessert

Our desserts are available on the main menu

* Service is included

Elora Menu

45€*

Starter

Bass tartare with lentils, lime and Camelina oil

Or

Pan-fried foie gras with redcurrants

A scoop of sorbet with an alcoholic beverage

Main course

Veal sweetbreads with Madeira sauce

Or

Monkfish medallions with garlic cream

Platter of cheese

Dessert

Our desserts are available on the main menu

* Service is included