



A LA CARTE

STARTERS	Delicate seasonal mushroom velouté with smoked bacon	28
	Roasted quail, grape and onion cooked with verjus	24
	Cabbage stuffed with lobster and chestnut, homardine reduction	42
	Snails in their shell	the 6 / 12 _the 12 / 24
	Fernande Allard's traditional frog legs from Saint-Nizier-sous-Charlieu	38
MAINS	Seared sea scallops, salsify, hazelnuts and watercress	46
	Back of doe with juniper berries, red cabbage, grand veneur sauce	56
	Pan-seared veal sweetbread, braised lettuce and black trumpet, cooking jus	48
	Peppered beef tenderloin	50
FOR 2	Duck from Challans with olives	100
	Roasted Bourbonnais free-range chicken	92
SIDES	Tiny potato cocotte	10
	Seasonal vegetables	12
	Truffled Jerusalem artichoke au gratin	22
CHEESE	French cheese assortment	14
DESSERTS	Minute-made hazelnut biscuit, seasonal citrus, grapefruit and vermouth sorbet *	14
	Chocolate* profiteroles	14
	Three vanilla ice cream* «flood» with coffee* and praline	12
	Rum savarin, lightly whipped Chantilly	14