



## A LA CARTE

STARTERS	Barigoule style artichokes, simmered lentils and smoked eel	26
	Green asparagus from Provence, confit citron, vin jaune zabaglione	28
	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 catch of the day, spring garnish, pod emulsion	46
	Pigeon 'à l'américaine', beetroots, salmis sauce	56
	Pan-seared veal sweetbread, white asparagus and wild garlic, mustard 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
	Macaroni gratinated with matured Comté	15
CHEESE	French cheese assortment	14
DESSERTS	Fresh strawberries, poached rhubarb and juniper berries	14
	Chocolate* profiteroles	14
	Three vanilla ice cream* «flood» with coffee* and praline	12
	Rum savarin, lightly whipped Chantilly	14
	Chocolate and Armagnac, bread ice cream	14