



A LA CARTE

STARTERS	Arnaud Nicolas pâté en croûte, pickles	28
	Green bean from Provence and fresh almond salad	26
	Pan-seared duck foie gras, cherries with kirsch, dolce forte sauce	36
	Snails in their shell	the 6 / 14 _the 12 / 28
	Fernande Allard's traditional frog legs	32
MAINS	Roasted turbot, white asparagus, maltaise reduction	50
	Confit milk-fed lamb shoulder, seasonal vegetables, cooking jus	62
	Seared veal sweetbread, girolles and barigoule-style artichokes	60
	Seared beef tenderloin, peppered sauce	54
FOR 2	Duck from Challans with olives	110
	Roasted Bourbonnais free-range chicken	92
SIDES	Tiny potato cocotte	10
	Seasonal vegetables	12
	Macaroni au gratin	15
CHEESE	French cheese assortment	14
DESSERTS	Strawberries with jus, gavotte and raw cream	14
	Chocolate * profiteroles	14
	Three vanilla ice cream * «flood» with coffee * and praline	12
	Rum savarin, lightly whipped Chantilly	14
	Floating island	14