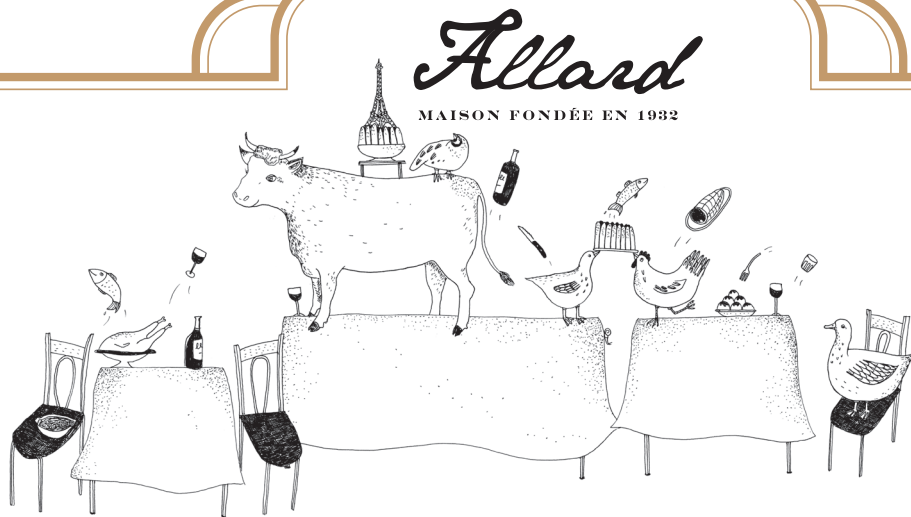




A LA CARTE

STARTERS		<i>Arnaud Nicolas pâté en croûte, pickles</i>	28
		<i>Chestnut and cep velouté</i>	26
		<i>Pan-seared duck foie gras, quince, dolce forte sauce</i>	36
		<i>Snails in their shell</i>	the 6 / 14 _the 12 / 28
		<i>Fernande Allard's traditional frog legs</i>	32
MAINS		<i>Dugléré style turbot</i>	50
		<i>Lamb from Aveyron, Swiss chard, cooking jus</i>	52
		<i>Seared veal sweetbread, braised cabbage</i>	58
		<i>Seared beef tenderloin, peppered sauce</i>	54
FOR 2		<i>Duck from Challans with olives</i>	110
		<i>Roasted Bourbonnais free-range chicken</i>	92
SIDES		<i>Tiny potato cocotte</i>	10
		<i>Seasonal vegetables</i>	12
		<i>Macaroni au gratin</i>	15
CHEESE		<i>French cheese assortment</i>	14
DESSERTS		<i>Cookpot of figs, almonds and blackberries</i>	14
		<i>Chocolate * profiteroles</i>	14
		<i>Three vanilla ice cream * «flood» with coffee * and praline</i>	12
		<i>Rum savarin, lightly whipped Chantilly</i>	14
		<i>Floating island</i>	14