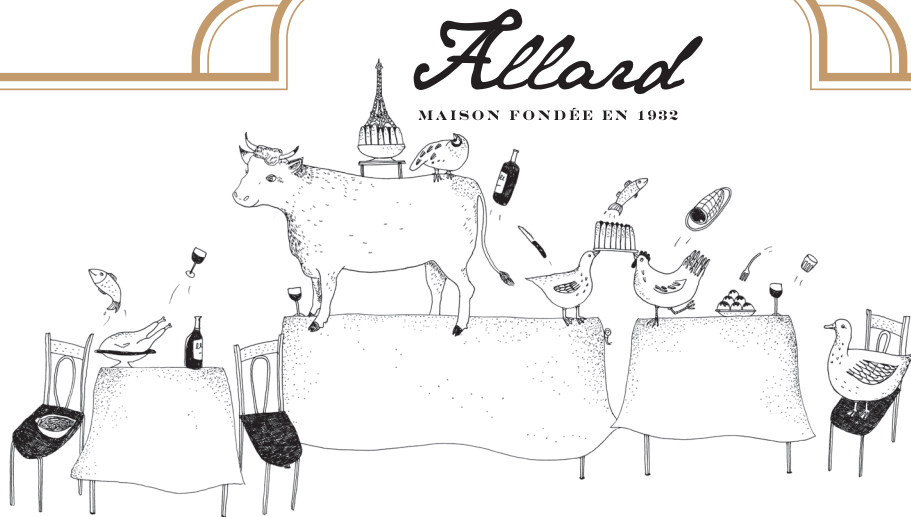




A LA CARTE

STARTERS	Arnaud Nicolas pâté en croûte, pickles	28
	Chestnut and cep velouté	26
	Pan-seared duck foie gras, quince, dolce forte sauce	36
	Snails in their shell	the 6 / 14 _the 12 / 28
	Fernande Allard's traditional frog legs	32
MAINS	Dugléré style turbot	50
	Lamb from Aveyron, Swiss chard, cooking jus	52
	Seared veal sweetbread, braised cabbage	58
	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	Walnut composition, bread ice cream	14
	Chocolate * profiteroles	14
	Three vanilla ice cream * «flood» with coffee * and praline	12
	Rum savarin, lightly whipped Chantilly	14
	Floating island	14