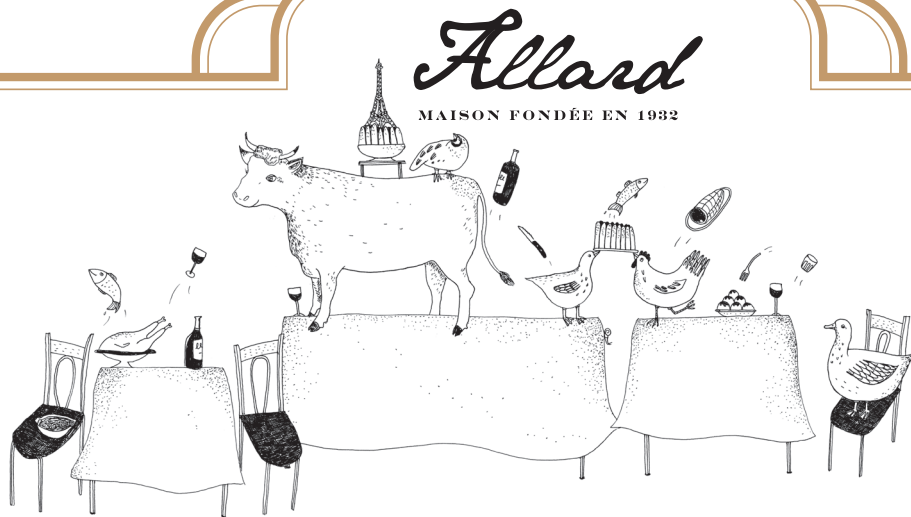




A LA CARTE

STARTERS	Arnaud Nicolas pâté en croûte, pickles	28
	Warm white asparagus, wild garlic gribiche	30
	Pan-seared duck foie gras, beetroot, dolce forte sauce	36
	Snails in their shell	the 6 / 14 _the 12 / 28
	Fernande Allard's traditional frog legs	32
MAINS	Skate wing 'à la meunière', tender potatoes	48
	Veal liver with parsley, green peas 'à la française'	60
	Seared veal sweetbread, green asparagus and cooking jus	58
	Seared beef tenderloin, peppercorn sauce	54
FOR 2	Duck from Challans with olives	110
	Roasted Bourbonnais free-range chicken	92
SIDES	Tiny potato cocotte	10
	Morel and vin jaune casserole	20
	Macaroni au gratin	15
CHEESE	French cheese assortment	14
DESSERTS	Strawberries, Fontainebleau and pepper mint	14
	Chocolate * profiteroles	14
	Three vanilla ice cream * «flood» with coffee * and praline	12
	Rum savarin, lightly whipped Chantilly	14
	Chocolate * mousse	14