

## STARTERS

### PERFECT EGG FROM OUR LOCAL FARMS

Squash from our garden • hazelnuts • aged Comté

### DUCK FOIE GRAS *extra €9*

Apple and pear chutney • spiced caramel

### THREE-POULTRY PÂTÉ EN CROÛTE

Pistachios • sweet and sour cranberry compotée • beets salad

### BABA GANOUSH

Oriental eggplant mousse • Halloumi crisp • coriander oil and zaatar

### PLATE OF SPECIAL OYSTERS FROM NORMANDY "DEMOISELLES D'AGON"

Lemon • shallots • red vinegar "Martin Pouret" • 6 oysters

## MAIN COURSES

### FARMHOUSE GUINEA FOWL

"Roasted breast and thigh in stuffed cabbage • einkorn wheat • butternut and coffee espuma • spiced bread jus

### AGED SIRLOIN FROM "CHEZ MANU" *extra €12*

Handcut fried potatoes • Green pepper sauce

### FISH OF THE MOMENT

Caramelized endive • walnut praline • carrot-mandarin butter

### BEEF CHEEK WITH HONEY

Long braised with honey and cider • roasted apples • celery root

### DISH OF THE MOMENT

• On Blackboard •

## DESSERTS

ICED PISTACHIO NOUGAT • orange and pistachios

CHOCOLATE CREAM PUFFS WITH CRAQUELIN • Chocolate ganache • salted butter caramel sauce • almonds

ENTREMET LOCAL PEAR AND PRALINE • crêpe crisps • pear confit

Plate of local cheeses *extra €8 or instead of your dessert*

Small artisanal ice cream, child-size 100ml - flavours on request *supp 5€ or in place of your dessert*

**STARTER / MAIN COURSE or MAIN COURSE / DESSERT**

€29

**STARTER / MAIN COURSE / DESSERT**

€35



Find the list of allergens present in our dishes via the QR Code or directly at reception. Please let us know your intolerances and allergies, so that we can make you a suitable proposal.