

ENTRÉE/TAPAS

Ham croquetas, Romanesco sauce (1 pièce)	2
Oyster Mr Dupuch (1 pièce)	3
Espelette pepper paté	10
Farm egg, truffled ham	11
Carpaccion of Artichoke's heart, avocado	12
Onion soup	12
Plate of truffled ham	12
Plate of iberico ham	12
Crispy prawns, thaï sauce	13/24
Grilled squid, parsley, garlic and chorizo	13/24
Cesar salad	13/24
Ravigote veal's head	13
Seabream ceviche and guacamol	14/25
White tuna tataki, beetroot, lemon and thyme foam	14
Plate of Bellota ham	20
Foie gras, homemade terrine	22

VIANDES

Toutes nos viandes sont accompagnées de frites, purée maison et salade. Extra side 3€.

Elbow macaroni, truffled ham and comté	22
Grilled Aveyron sausage	22
Beef tartare	23
Grilled blood pudding	24
Confit duck leg	25
Braised beef, truffle oil mashed potatoes	25
Iberic pork flank steak	26
Grilled veal's kidney	26
Roasted Andouillette 5A	28
Grilled L Bone	30
Grilled Rib of veal 400 gr	30
Duck breast 300 gr	30
Grilled Rib of Beef (pour 2 people.)	85

POISSONS

Breaded hake, tartare sauce	26
Mushroom risotto, grilled scallops in truffle butter	28

VÉGÉTARIEN

Lasagna with sun-drenched vegetables and salad	22
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DESSERTS

Tiramisu	8
Rice pudding, salted caramel	8
Chocolate mousse	9
Crème brûlée	9
Lemon meringue pie	9
French toast, vanilla ice cream and salted caramel	9
Café gourmand	10
Chocolate profiteroles	11
Tarte tatin	12
Plate of Elodie's cheese	14