

## LUNCH...

(excluding weekends and public holidays)

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Starter / Main or Main / Dessert or Cheese **€22.00**

Starter / Main / Dessert or Cheese **€26.00**

\*extra charge for gourmet tea  
or coffee **€2.00**

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Aubrac rib steak (around 350 g)

Black olive mustard with Languedoc saffron, side dish of the day **€28.00**

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### CHILDREN'S MENU (UNDER 12 YEARS)

Main **€13.00**

Rib steak **€15.00**

Starter - Main\* or Main\* - 1 scoop of ice cream **€16.00**

Starter - Main\* - 1 scoop of ice cream **€20.00**

\*extra charge for rib  
steak **€1.50**

Adult dessert may be available at the à la carte price

Net price in €



## DINNER... Weekends and public holidays

<b>Starter / Main course / Dessert</b>	<b>€38.00</b>
<b>Starter / Main course / Cheese / Dessert</b>	<b>€43.00</b>

### Starters

Creamy coco bean soup, chantilly cream with Guémené andouille, Breton buckwheat pancake chips	€11.00
Cannelloni with Fourmed'Ambert, apple-walnut jam, balsamic vinegar reduction	€12.00
Chestnut flour shortbread, candied shallots, smoked haddock mousse, scallops	€13.00

### Main courses

Simmered monkfish cheek with karigosse and winter vegetables	€22.00
Quail stuffed with foie gras with a creamy Jerusalem artichoke sauce	€23.00
***Aubrac entrecôte (around 350g), mustard with Espelette pepper and fingerling potatoes	€28.00

### Desserts

Greek-style yoghurt mousse, with kiwi caramel and coconut crumble	€8.00
Chocolate ganache delice, with pears in cream and génépi sorbet	€9.00
Shortbread, with cream of carrot, passion fruit mascarpone and blood orange sorbet	€8.00
Cheeseboard	€9.00
**Café gourmand	€10.00

\*\*\* €4.00 extra for Aubrac entrecôte

\*\* €2.00 extra charge for café gourmand

Net price in €

