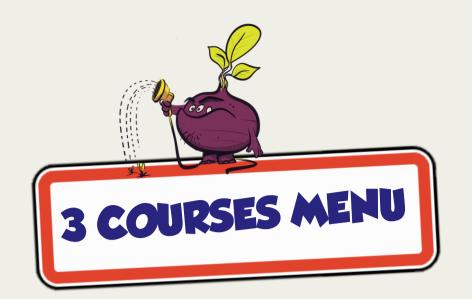




We are a 100 % French restaurant, offering fresh, local and seasonal products.

Our cuisine is homemade, with love and good mood. The vibe is festive and warm!

Our values? Authenticity, audacity and friendliness!



Starter
Main course
Dessert
(water and coffee)



Tapas to share
Starter
Main course
Dessert





Birthday Cake on request!









Wine package

1 bottle for 3 / 1 bottle for 2 // price per person



CLASSIC 9, 5€ / 14€ *QuALI* 12,5 € / 19€

PREMIUM
16€ / 23,5€

Glass of Champagne 15€

Cocktail Jug
5L
150€



Cocktail 12€

Shooters

35L - 10/15 shooters **35**€



Price incl. VAT - Service included

FAMILY MENU



One choice for all participants, served in big plates to share



BEET BRICHETON

Bread dough cooked in a charcoal oven, beets, fresh goat cheese, walnuts, fresh herbs

ROASTED CAMENBERT

Roasted Camembert with

honey and herbs of Provence,

flambé with Calvados, bread

of Thierry Breton

HERE WE WELCOME YOU AS

A FRIEND, WITH GOOD SKITTLES AND A GOOD

MEAL

FRENCHY BRICHETON

Bread dough cooked in a charcoal oven, Isigny crème, ham, organic egg yolk, Comté

OPTIONAL **HUMMUS FFA**

FFA vegetable hummus, served with **Thierry Breton bread**

FFA = FRENCH FEDERATION OF APERITIF

PRELIMINARIES

GRAVELAXXX TROUT

Trout fillet, dill creme, toasted brioche

CHARCUTERIE BOARD

Assortment of charcuterie from Maison Montallet



Hard boiled eggs, mayo of Pedzouille slightly spiced with **Espelette pepper**





HE ROAST

Roast beef, baby potatoes, juice.



THE POULTRY

Yellow Landes chicken, baby

MUSSELS & FRIES

Mussels, cooked in a charcoal oven.

Auvergne blue cheese sauce

THE FISH

THE VEGGIE GARDEN **Breaded chard rib like cutlet.**

mushroom sauce, baby potatoes

Full fillet trout, virgin sauce, red rice, seasonal vegetables



THE SWEETNESSES

TARTATATIN

Tatin pie, caramelised apples

BOUZE CHOCO

Chocolate mousse, salted caramel and gavottes from Brittany



Breton rice pudding, mounted cream, salted caramel, vanilla













