



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



AS AN APERETIF

THE MUST-HAVES

"MOJITO" 9.50 €

(Amber rum, lime, brown sugar, mint, sparkling water)

"MARGARITA" 9.50 €

(Tequila, triple sec, lime juice, sugar syrup)

"ELDERFLOWER SPRITZ" 9.00 €

(Gin, Saint-Germain, prosecco, lemon juice, sparkling water)

"EXPRESSO MARTINI" 10.50 €

(Vodka, khalua, espresso, sugar syrup)

THE SIGNATURE DRINKS

"CANADIAN" 12.50 €

(Whisky, triple sec, maple syrup, angostura, cinnamon)

"MYSTIQUE" 10.50 €

(Gin, violet syrup, cranberry juice, lime juice)

"THE MAJOR" 11.50 €

(White rum, triple sec, pineapple juice, lemon juice, sugar syrup)

"BOTANICA" 11.50 €

(Amber rum, saint germain, hibiscus syrup, apple juice, lime juice, lemonade)

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH, CONSUME IT IN MODERATION

NON-ALCOHOLIC DRINKS

"ZONE 51" 8.50 €

(Mint syrup, passion fruit syrup, lime juice, grapefruit juice)

"TUTTI FRUTTI" 7.50 €

(Pineapple, orange, mango, passion fruit, grenadine)

"BLUEBERRY MOCKTAIL" 8.50 €

(Blueberry puree, maple syrup, lime juice, cranberry juice, coconut milk)

"HOMEMADE PEACH ICE CREAM" 6.00 €

"HOMEMADE LEMONADE" 6.00 €





“À LA CARTE” MENU



GOURMET MENU - 43 €

Starters - 12.90 €

- ◆ Lightly glazed asparagus, rosemary sabayon and brown butter, fresh asparagus salad, hazelnuts and mustard pickles
- ◆ Flame-seared mackerel with blood orange and spring onion vinaigrette, smoked olive oil and orange-infused carrot mousseline
- ◆ Veal tartare with tarragon, walnut oil, confit egg yolk, raspberry vinegar, puffed buckwheat



Main courses - 22.90 €

- ◆ Roasted and stuffed saddle of lamb, cream of peas with pistachios, thyme and garlic jus, French-style peas with Nantes bacon and roasted pistachios
- ◆ Roasted sea bass fillet in a herb jus, creamy sorrel emulsion, artichokes prepared three ways : mousseline, barigoule and chips
- ◆ Crispy garden vegetables, spinach coulis, beetroot and apple salad with horseradish, pickles apple and fennel



Desserts - 9.90 €

- ◆ Cheeses from Ferme du Bois Joubert : herb butter, lamb's lettuce salad with walnuts
- ◆ Ermine with roasted buckwheat, gwell and dulcey chocolate ganache, buckwheat powder and toasted bread praline
- ◆ White chocolate egg with almond-hazelnut crumble and praline, early strawberry carpaccio, strawberry coulis and basil sorbet
- ◆ Limoncello baba, mint-lemon cream, charred citrus, lemon gel and mint oil, mint-citrus sorbet



Our other menus

The “Speedyyyy duck” menu - 23,00 €

From Tuesday to Friday lunch *excluding public holidays

Daily specials for 15 €

Starter + Main course or Main course + Dessert for 19 €

Starter + Main Course + Dessert for 23 €



The “Carte blanche” menu - 33,00 €

Simply tell us if you have any allergies
or taste incompatibilities

Appetizer + Starter + Main course + Dessert

All in surprise !



The “Duckling” menu - 15,00 €

Only for under 12 years old

1 drink

(orange or apple fruit juice, syrup with still or sparkling water)

+ 1 dish of daily meat or fish with its side

+ 1 surprise dessert

