

Starters :

<i>Fricassee of sweetbread with girolle mushrooms.....</i>	<i>13.00€</i>
<i>Salmon rillettes</i>	<i>7.50€</i>
<i>« Ficelle Picarde » au gratin (crepe composed of ham, mushrooms duxelle and grated emmenthal).....</i>	<i>7.50€</i>
<i>Scallop put pastry with girolle mushrooms</i>	<i>12.50€</i>
<i>Hot goat's cheese salad</i>	<i>7.50€</i>
<i>Salad with gizzard, fillet of duck breast and foie gras)</i>	<i>10.00€</i>
<i>Smoked salmon (bomlo)</i>	<i>11.00€</i>
<i>Our mi-cuit Foie-gras, red onion candied</i>	<i>13.00€</i>
<i>pumpkin soup</i>	<i>6.00€</i>
<i>6 snails (« à la bourguignonne »).....</i>	<i>7.00€</i>
<i>12 snails (« à la bourguignonne »).....</i>	<i>13.00€</i>
<i>Terrine of chicken liver.....</i>	<i>7.00€</i>



Our Fish :

<i>Filet of cod, herbs butter with garlic</i>	18.00€
<i>Thick slice of salmon, simmer tomatoes, pastas</i>	14.00€
<i>Cod and scallops bouillabaisse</i>	20.00€
<i>Scallops risotto, citrus fruit sauce</i>	21.00€
<i>Fish sauerkraut</i>	20.00€
<i>Skate wings with herbs butter</i>	14.00€
<i>Seafood paella (reservation only)</i>	18.00€

Our Meat :

<i>Rib steak (250 grams)</i>	16.00€
<i>Rump steak filet, bearnaise sauce</i>	14.50€
<i>Beef filet, toast, foie gras escalope, porto sauce</i>	22.00€
<i>Prime cut of beef, candied shallots</i>	14.00€
<i>Carbonnade flammande (pieces of cheek beef with beer sauce)</i>	14.00€
<i>Classic steak tartare (200 grams)</i>	13.00€
<i>Pork filet mignon, stuffed with chorizo and apricots</i>	15.00€
<i>Fillet of duck breast, spice sauce</i>	17.00€
<i>Calf's head, gribiche sauce and potatoes</i>	14.00€
<i>Veal kidney (whole)</i>	19.00€
<i>Sauté of veal kidney, traditional wholegrain mustard</i>	19.00€
<i>Andouillette 5AAAAA, pepper sauce</i>	14.50€

Side dish : French fries, Vegetables, Risotto, Pastas, Potatoes, Mashed potatoes

Our Couscous :

<i>Chicken couscous (chicken, dumpling, spicy merguez sausage).....</i>	<i>13.50€</i>
<i>Sheep couscous (sheep, dumpling, spicy merguez sausage).....</i>	<i>14.00€</i>
<i>Royal couscous (chicken, sheep, dumpling, spicy merguez sausage)</i>	<i>15.50€</i>

Brasserie Menu:

<i>Moules marinières, french fries.....</i>	<i>13.50€</i>
<i>Cream moules, french fries</i>	<i>14.00€</i>
<i>Curry moules, french fries</i>	<i>14.00€</i>
<i>French ground beef.....</i>	<i>9.00€</i>
<i>Double « ficelle picarde », salads.....</i>	<i>14.00€</i>

Our Salads :

<i>Salade Estival des Marronniers.....</i>	<i>20.00€</i>
<i>(artichokes, scallops, king prawn, tomatoes and crusts, citrus fruit vinaigrette)</i>	
<i>Salade du Pays Gascon.....</i>	<i>17.00€</i>
<i>(gizzards, fillet of duck breast, foie-gras, walnut, crusts)</i>	
<i>Salade du Val de Loire.....</i>	<i>14.00€</i>
<i>(goat's cheese log, tomatoes, crusts and raspberry vinaigrette)</i>	

Children's Menu : French ground beef or Salmon Escalope or Chicken Couscous

2 scoops of ice-cream or chocolate mousse

10.00€ drink included

Plate of french cheeses *7.00€*

Our Desserts :

<i>Gourmet coffee</i>	6.50€
<i>Apple tart with cinamon cream</i>	6.50€
<i>Speculoos tiramisu</i>	6.50€
<i>Vanilla crème brûlée</i>	6.50€
<i>Rum baba</i>	6.50€
<i>Chocolate mousse</i>	6.00€
<i>Chocolate mi-cuit, custard and vanilla cream</i>	7.00€
<i>Fresh pineapple</i>	5.00€
<i>Iced nougat</i>	6.50€
<i>Pineapple au gratin with sabayon</i>	8.00€
<i>Floating island</i>	5.50€

Ice Cream coupes:

<i>Antillaise (2 of malaga ici-cream and 4cl of rum)</i>	7.00€
<i>Iceberg (2 of mint ice-cream and 1 of chocolat + hot chocolate + peperminf)</i>	7.00€
<i>Royal Poire (2 of pear ice-cream, 4cl of pear alcohol)</i>	7.00€
<i>Chocolate liégeois ou Coffee Liégeois</i>	7.00€
<i>Ice Cream Sundae (3 of Vanilla,hot chocolate and chantilly)</i>	6.50€
<i>Colonel (2 of lemon ice-cream, 4 cl of vodka)</i>	7.00€
<i>Profiteroles (3 choux buns)</i>	7.00€
<i>2 scoops of ice cream</i>	3.50€
<i>3 scoops of ice cream</i>	5.00€

Flavours : salted caramel, coffee, chocolate, vanilla, pistachio, strawberry, pear.

€18 Menu :

Terrine of chicken liver

or

pumpkin soup

thick slice of salmon, simmer tomatoes,

pastas

or

Carbonnade Flamande, French Fries

Chocolate mousse

or

Floating Island

€27 Menu :

Fricassee of sweetbread with girolle

mushrooms

or

Smoked salmon (Bomlo)

Cod and Scallops bouillabaisse

or

Fillet of duck breast, spice sauce

Rum Baba

or

Chocolate mi-cuit, custard

and vanilla cream

€22 Menu :

Salmon Rillettes

or

Ficelle Picarde « au gratin »

Skate wings with herbs butter

or

Pork filet mignon, stuffed with chorizo

and apricots

Apple tart with cinnamon cream

or

Speculoos tiramisu

€33 Menu :

Scallop put pastry

with girolle mushrooms

or

Our mi-cuit Foie-Gras,

red onion candied

Beef filet, toast, foie-gras escalope,

porto sauce

or

Scallops risotto citrus fruit sauce

Plate of french cheeses

Choose au dessert a la carte

(€2 supplement : Pineapple au gratin)