

MENUS

MENU DU CLOÎTRE 38 €

GRILLED SARDINES / PEA AND MINT HUMMUS / LEMON CONFIT AND KALAMANCY VINAIGRETTE



BACK OF LEAN FISH IN A CRUST / TOMATO AND BUFFALA VARIATION

OR

GUINEA FOWL SUPREME WITH CRAYFISH /
COMTÉ POTATO RISOTTO AND FRESH HERBS / NANTUA SAUCE



RICE PUDDING WITH RED FRUITS



KIDS

15 €

CHEESEBURGER / FRIES

OU

NUGGETS / FRIES



CHOCOLATE MOUSSE

VÉGÉTARIEN

3 COURSES MENU 39 €

STARTER 15 € - MAIN COURSE 19 € - SMOOTHIE 5 €

TRUFFLED COD ACCRAS / TOMATO
VINAIGRETTE/ LIME AÏOLI

SEASONAL RISOTTO

SMOOTHIE WITH SEASONAL FRUITS



REVIDETED SUMMER MENU CHEESE OR DESSERT 52 € - CHEESE AND DESSERT 62 €

BURGUNDY SNAILS WITH PARSLEY BUTTER AS A CAESAR SALAD

OR

CLOITRE PERSILLÉ WITH YELLOW WINE AND SOUR TRUMPET MUSHROOM / SALAD

PIKE-PERCH QUENELLES AND ARTICHOKE / HOLLANDAISE AND TOASTED BUCKWHEAT

OR

CHAROLAIS TATAKI / CREAMY POLENTA / RED FRUIT AND SESAME JUICE

MORBIER PÂTÉ CROÛTE / VIN JAUNE JELLY AND MOREL



BLACKCURRANT VARIATION / WHITE CHOCOLATE AND LIME

OU

FRUIT SALAD AND SORBET