

OUR FAST LUNCHES

From Mondays to Fridays
(Except on Bank Holidays)

25.90 € **Formula**

A Starter + a Main Course + a Dessert

DECEMBER MENU

Candied Ox Tail Spring Rolls
Foie Gras Dressing

Smoked Salmon Cake and Brown Bread
Cream Cheese With Herbs
Avocado Mousseline

Split Baguette With Hot Goat Cheese
Chorizo (Spicy Hot Sausage), Taggiasche Olives
Chive Dressing and Roasted Pine Nuts

Rabbit's Head, Livers and Kidneys
Small Lettuce With Shallots
Country Style Toasts

White Sausage Marbled with Truffles With Shallot Cream (+ 07.00 €)
Potatoes « Ecrasé » With Salted Butter
(*Roughly Crushed Potatoes*)
Grated Black Truffles (TUBER MELANOSPORUM)

Lamb's Shoulder, Candied during a whole night
« Mojettes » From Vendée
(Large White Kidney Beans)

Stewed Pig Feet With White Sauce and Grey Snails
Chardonnay Wine Cream, Steam Cooked Potatoes

Skate Fish Wing With Capers and Melted Butter
« Pilaf » Rice
(Brownd in Oil and Butter, Cooked in Stock and Spices)

Sea Bream Tajine With Delicate Vegetables
Mussel Juice Saffron Flavoured, Zitounes Olives and Candied Lemon

As a tribute to the great Chef Paul Bocuse (+ 10.00 €)
The Black Truffle Soup « VGE »
Tuber MELANOSPORUM

On Request (+ 5,50 €)
Platter of Three Cheeses
From Burgundy and Other Places

Rice Pudding Dessert and
Poached Pear Then Caramelized
« Salidoux » Coulis
(With Salted Butter)

Mousse in a Jar With Bitter Orange
Lime Jelly
Tartlet with Ground Almonds and Blueberries
Custard

10% and Services Included