



Our suggestions of the



Butternut carpaccio, acacia

honey, Pumpkin seeds
And cream cheese with za'atar 9€

Poached organic egg, Morteau sausage,
Mushrooms and truffle cream 9€

Salmon tartare with citrus fruits

And fennel 10€ (main course 20€)

Lyonnaise salad €9 (main course €18)

(Salad, bacon, poached egg,
bread croutons)

Poke Bowl end 9€ (plat 18€)

(Red cabbage, grilled buckwheat, sweet potatoes,
orange, burrata, cashews)

Cod fillet, cauliflower mousseline, hazelnuts and
mango vinaigrette 24€

Fillet of sea bream, shellfish juice,
Pan-fried risotto 25€

Chef's Burger 18€ (brioche bun, chicken, crushed
tomatoes, pesto, mozzarella)

Grilled Angus Flank Steak, Chimichurri
Grated potatoes 26€



hanger steak, porcini mushroom purée

And roasted sweet potato 23€

Raw Charolais beef tartare or "Caesar"

Sautéed potatoes 22€

Plate of seasonal vegetables (Vegan) 20€

Assortment of cheeses 9€

White cheese 7€

Roasted figs, speculoos mousseline,
Mountain milk ice cream 9€

Pear poached with saffron,
Cardamom cream, Breton shortbread 9€

Variation of mousses 3 chocolates 9€

Ice Creams and Sorbets 2€ per scoop
(Chocolate, vanilla, lemon, strawberry,
coffee,
caramel, pear)

Gourmet Coffee or Tea 9€

(Chocolate mousse, panna cotta, fig shortbread)

OUR COMMITMENTS

Our chef, Sylvain Gerboud will be able to adapt to your diet, whether it is vegan, vegetarian or intolerance to a product. Our dishes are made from fresh and quality products. List of allergens on request

We have banned products from endangered species, we favor eco-labelled, organic or local products.

All our food waste is sorted, collected and composted locally thanks to the Alchemists



Rebel Recipe, 100% plant-based dish based on a seasonal vegetable



The Chef's favourite

THE TRENDY FORMULA

The "**Trends of the Week**" formula is developed by our chef, Sylvain GERBOUD. We select fresh and quality products to delight your taste buds

Starter + Main course + Dessert 29€
Main Course + Dessert 25€

Main course only 19€

Menu for Juniors (up to 12 years old): One main course + one dessert 13€

Starter + Main Course or

Starter or Dessert 8€

TRENDS OF THE WEEK

Chicken wrap, hummus, tzatziki
And red onions

Mixed salad with fourme d'Ambert, Auvergne
cured ham, walnuts and grapes

Beef chuck confit in red wine, Onion compote,
Mashed potatoes

Fish from the auction, rice from a paella
With chorizo, pepper coulis

The cheese of the moment

Small jar of vanilla cream
And caramelized pears

Chocolate fondant pie,
Black sesame ice cream