- A LA CARTE -
100 % Home Made

STARTERS

Pan-fried razor clams with parsley - *depending on the catch of the day* - 12,5
Marinated herrings with potatoes in oil - 9
Sautéed oyster mushrooms - 11,5
Eggs watercress mayonnaise & buckwheat seeds - *ASOM member* - 7,5
Homemade terrine - 12
Roasted bone marrow - 9,5
Velouté of red kuri squash, chestnuts & bacon - 8,5

MAINS

Casseroles of the month - 26,5
Veal escalope *creamy mushroom sauce* - 27,5
Duck confit *South west* - 23,5
Ravioles du Royans truffe sauce - 21
Beef fillet *real pepper sauce* - 26,5
The famous house Cordon bleu - *Old-fashioned mustard sauce* - 22
Sausage - *Gravy sauce* - 21,5
Catch of the day *morning arrival* - 26,5
Flank steak *shallot sauce* - 22
Charolais prime rib for two (1.2kg) - *2 sides* - 75
Warm goat cheese salad with crispy bacon and apples - 19

Sides : *Homemade mashed potatoes / Homemade fries / Salad / Green beans*

For mini gourmets - *up to 10 years* - *:* Ham & mashed potatoes / Steak & fries 12

DESSERTS

Café gourmand - 11
Seasonal crumble - Apple & blackberry - 10
Chocolate profiteroles - 11,5
Baba soaked in rum syrup - 11
Vanilla flan - 8,5
Chocolate mousse, roasted hazelnuts & Tonka bean - 10,5
Cheese platter - *Selection of three cheeses & salad* - 13