

- A LA CARTE -

100 % Home Made

STARTERS

Pan-fried razor clams with parsley - *depending on the catch of the day* - 12,5

Rustic onion & Comté tart - 9

Leeks Mimosa - 8,5

Homemade terrine - 12

Eggs watercress mayonnaise & buckwheat seeds - *ASOM member* - 7,5

Charcuterie platter - 16

MAINS

Marinated pork chop - 22

Croque Monsieur / Madame - *Homemade Béchamel* - 18 / 19

Veal hanger steak - *Chimichurri sauce* - 25,5

Classic beef tartare - 22

Beef fillet *real pepper sauce* - 26,5

The famous house Cordon bleu - *Old-fashioned mustard sauce* - 22,5

Sausage - *Gravy sauce* - 21,5

Catch of the day *morning arrival* - 26,5

Charolais prime rib for two (1.2kg) - *2 sides* - 75

Warm goat cheese salad with crispy bacon & Roasted clementine - 19

Cesar Salad - 20

Sides : *Homemade fries / Salad / Sautéed potatoes / Roasted vegetables*

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

DESSERTS

Café gourmand - 11

Seasonal crumble - Apple, rhubarb & lemon - 10

Chocolate profiteroles - 11,5

Baba soaked in rum syrup - 11

Chocolate mousse, roasted hazelnuts & Tonka bean - 10,5

Cheese platter - *Selection of three cheeses & salad* - 13