

# Formule déjeuner

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## Starters

Split pea soup, slow-cooked egg and grilled bacon

Fresh breaded sheep cheese, peanut sauce, salad

## Main courses

Hake mousseline with mushrooms, wild garlic beurre blanc, new potatoes

Aveyron pork loin confit and lacquered in the oven (FR), haricot beans and vegetables gratin, gravy

## Desserts

Almond shortbread tartlet, fermented citrus curd, Italian meringue

Chocolate mousse, strawberry and blackcurrant granita, feuillantine and cocoa nibs

## Lunch Menu

*Served at lunch on Tuesdays and Fridays, except on public holidays*

**Starter + Main course ou Main course + Dessert** 21 €

**Starter + Main course + Dessert** 28 €

***A cover without meal, accompanying or not honoured will be charged 15 €.  
No children's menu.***

**For more details on wines by the glass  
and the vintages, ask us!**

*Please inform us if you have any food allergies or special dietary requirements. Traces of allergens may be present in dishes.  
The list of allergens is available on request.*

*Net prices, taxes, service and Nordaq filtered still or sparkling water included.*

