STARTERS

Traditionals: €12**

Mimosa Egg — Onion soup with Por wine
Prawn cocktail avocado — Leeks with Parmesan Vinaigrette
Sardines in Butter — Tarama and mini blinis
Chef's Terrine
Perche Dry Sausage, Pickles, and Salad
Lemony Eggplant Caviar or Homemade Hummus, Lebanese Bread

Classics (alone or to share)

Croque du Bistro €22 or Truffle served with fresh fries €28
Apulian Burrata, Tomatoes, Balsamic Cream, Pesto €20**/€28
Salmon Gravlax with Garam Masala, Dill Cream €22/€29
Burgundy Snails, Maître d'Hôtel Butter (6 or 12 pieces) €17**/€29
Semi-cooked Foie Gras, Fig Jam, Brioche Toast €27/€48
Pâté en croûte "Daniel Cobet World Champion" €22/€40

Plain omelet €12, ham and cheese €14, truffle €18, mixed salad**

SALAD & PASTAS (served as a main course) € 25 **

Tetragon Salad with warm goat cheese and candied vegetables
Caesar Salad with Poultry
Penne with Salmon and Dill Cream
Penne with Ham, Truffle supplement €5

FINGER FOOD & BOARDS

Chicken Nems, Panko Shrimp 4/8 pieces from Maison Nordique: €18**/€32
Mozzarella sticks 10 pieces €16**
Board of selected charcuterie "Boucherie Nivernaise" €23/€35
Board of matured cheeses "Maison Anthes" €23/€35
(St Nectaire, Comté 14 months, Auvergne blue, Normandy Camenbert)

THE PATRON'S MEZZES

8 pieces: Kebbé, Sanboussek, Fatayer, Rakakat, Lahmé bi Ajin,
Hummus or eggplant caviar €34
Beef Kebbé & Taratour (4 pieces) €16

Vegetarian

DISHES

Traditional Beef Dishes with Fresh Fries €26 **

Parisian Beef Tartare with Organic Egg
Burger with Comté Cheese
Beef Carpaccio, Parmesan, Capers and Pistachios

Grills (Pepper or Béarnaise Sauce) Fresh Fries

Rib Steak (250g) €37
Beef Fillet €39
Veal Hanger Steak €28 **

Classics € 27

Lamb Navarin with Baby Vegetables
Stuffed Chicken Supreme, Rosemary Jus, Mashed Potato
Veal Kidney with Port, Seasonal Vegetables

Burger Vegan, Fresh Fries and Lettuce Salad €26**

Fish Dishes €29 **

Sea Bass Fillet with Fennel
Salmon Steak with Seaweed Butter, Parsnip Purée

TO SHARE (Choice of 2 sides)

Simmental Beef Rib with Marrow Bone €95

Choice with your main course
Fresh Fries, Mashed Potatoes, Seasonal Vegetables, Lettuce Salad
Additional Side Dish €6

Lunch Time
Dish of the day : 25 € with coffee : 25 €
Dish and of dessert of the day, coffee : 39 €

Menu Carte lunch & dinner: 49 €
To be chosen in **
Starter + dish or dish + dessert
& 1 glass of wine of the month (15cl)

Origin of meats : UE or France

AND TO FINISH...

Cheese Platter €16
Bourbon Vanilla Crème Brûlée €12**
Traditional Tarte Tatin with Crème Fraîche €12**
Homemade Chocolate Mousse €12**
Fat-Free Yogurt "Ferme des Peupliers" with Fruit Coulis €10**
Rum-Drunk Baba with Whipped Cream from Isigny-sur-Mer €16
Chocolate Fondant with Salted Caramel Ice Cream €16
Profiterole Under the Swan €14
Traditional Vanilla Millefeuille €14
Gourmet Coffee from the Bistro: Strawberries and Raspberries
Orange Blossom Madeleine with a Little Jar from My Childhood €15
Red Berries plate €16
Ice Creams and Sorbets (3 scoops of your choice) €12**
Ice Creams: Vanilla, Coffee, Chocolate, Salted Caramel, Pistachio, Coconut, Mint
Sorbets: Lemon, Mango, Strawberry, Morello Cherry, Passion Fruit

WINES BY THE GLASS (20cl) : 14 €

White Wines

Petit Chablis "La Chablisienne"
Pouilly fumé "fines caillottes"

Red Wines served on magnum

Crozes Hermitage mule noir
Côtes-du-Rhône Parallèles 45 bio
Rosé Wine : Le Rosé Provence

House Selection (20cl) : 20 €

Chasse Spleen, Maucaillou, Baron de Brane, Blason d'Issan,
Moulin du château de la Lagune... 20 €

Wine of the month (rouge, rosé, blanc): 40 € per bottle
Glass of wine of the month : 10€ (12cl)
Haut Médoc
Chardonnay Bourgogne
Provenance Rosé

GLASS OF CHAMPAGNE (18cl) 18€