

# CHEESES



## FOURME MONTBRISON

Cow - Loire  
Tarit  
6€

## MORBIER

Cow - Jura  
Arnaud  
7€

## LANGRES

Cow - Haute-Marne  
Remillet  
7€

## BARISIEN

Cow - Meuse  
Dongé  
8€

## PAVÉ DE PONTLEVOY

Goat - Loir-et-Cher  
Moreau  
8€

## OSSAU-IRATY BASQUE

Sheep - Fermiers Basco  
Béarnais - Pyrénées atl.  
8€

## APPENZELLER EXTRA

Cow - Suisse  
Fromagerie Traber  
8€

## SELLES SUR CHER

Goat - Loir-et-Cher  
Moreau  
9€

## MOLITERNO TRUFFLE\*

Sheep - Italie  
Centro  
10€

**CHEESE BOARD** Choose 5 cheeses and we'll give you 1 surprise

**MAXI CHEESE BOARD** Choose 9 cheeses, and we'll give you 2 surprises

# MIXTE BOARD - 39€

**3 CHEESES** Ossau-Iraty, Selles-sur-cher, Barisien

**3 CHARCUTERIES** Jambon blanc, Noix de jambon fumée, Rosette  
*Raw vegetables, nuts, onion confit, pickle, butter*



# CHARCUTERIES

## RILLETTES

Pork - Mayenne  
Les Gorronnaises  
6€

## FARMHOUSE WHITE HAM

Pork - Rhône  
Bobosse  
8€

## SMOKED HAM

Pork - Haute-Savoie  
Mont-Charvin  
9€

## ROSETTE

Pork - Ardèche  
Salaisons Marion  
9€

## CECINA

Beef - Spain  
Arau  
11€

## DRIED SAUSAGE

Pork - Aveyron  
Montagne Aveyron  
11€

\*Pasteurized milk

# STARTERS

<b>SUPER GOUGÈRE (V)</b> Cream whipped with St Marcellin	<b>7€</b>	<b>MAYONNAISE EGGS (V)</b> Old Gouda	<b>6€</b>
<b>BETTS - FRESH GOAT CHEESE (V)</b> Candied lemon - Cumin	<b>8€</b>	<b>FRIED FRESH TOME (V)</b> Homemade Ketchup	<b>9€</b>
<b>BRICK BLUE CHEESE-APPLE (V)</b> Bleu d'Auvergne, roasted apples, endive salad, walnuts	<b>9€</b>	<b>SMALL SALAD (V)</b> Mesclun and vegetable tagliatelle	<b>4€</b>

(V) : végétarien

# MAIN COURSES

<b>TODAY SPECIAL</b> lunch only, monday-friday Ask us for the recipe of the day!	<b>15€</b>	<b>LUNCH MENU</b> (monday-friday / 12-15h) Starter + Today special // Today special + Dessert = <b>19€</b> Starter + Today special + Dessert = <b>24€</b>	
<b>SUNNY FALAFEL (V)</b> Coral lentil falafel, colored carrots, tzatziki, fresh herbs	<b>16€</b>	<b>BELLA BURRATINA (V)</b> Fregola sarda, arugula pesto, candied lemon, cucumber, celery, balsamic	<b>18€</b>
<b>MAXI FONDANT</b> Big Coquillettes pasta, cooked ham and a lot of 12-month-old Comté <b>+1€<sup>10g</sup> Moliterno truffles (the best 40 or 50g)</b>	<b>17€</b>	<b>CRISPY CHICKEN</b> Breaded chicken, roasted sweet potatoes, Raclette cream	<b>18€</b>
<b>MOZZABURGER (V)</b> Fried mozza, homemade ketchup, red cabbage, fries, salad	<b>17€</b>	<b>CLUB DES 5 (V)</b> 5 very very melting cheeses, potatoes, onions (15" cooking time)	<b>22€</b>
<b>TALEGGIO RÔTI-CROZETS</b> Serrano ham, bread crouton (15" cooking time)	<b>23€</b>		

Origin of meat: France

# DESSERTS



<b>ICE CREAMS &amp; SORBETS</b> 2 scoops - Roquefort / milk cream..., whipped cream	<b>7€</b>	<b>CHOCOLATE CAKE</b> Milk cream Ice cream, hazelnut cream	<b>8€</b>
<b>APPLE CRUMBLE</b> Raw cream	<b>8€</b>	<b>CARAMEL PROFITEROLE</b> Whipped cream, scoop of organic yogurt ice cream, homemade caramel	<b>9€</b>

**KIDS' MENU (up to 14 years) - 14€**

Small dish (Small Maxi Fondant) + Small Dessert (a choice à la carte) + Sirup (1 glass)