

MENU

STARTERS

MAYO EGGS x MIMOLETTE ^(V)	5€
Boiled eggs, homemade mayonnaise, Mimolette shavings	
GREEN BEAN SALAD x CAUSSENARD ^(V)	8€
Green beans, raw cream, tarragon, buckwheat, Causсенard shavings	
BAKED ST MARCELLIN ^(V)	9€
Caramelized onions, walnuts, honey	

GOUGÈRES x COMTÉ ^(V)	7€
Gougères with Comté cheese 12 months, Brillat-Savarin with herbs	
CROMESQUIS JALAPEÑO x AGED GOUDA ^(V)	8€
Cromesquis jalapeño pepper - Aged Gouda, red pepper cream	
SMALL SALAD ^(V)	4€
Mesclun and vegetable tagliatelle	

(V) : végétarien

SALADS

HALLOUMI SALAD ^(V)	16€
Roasted halloumi, bulgur, cucumber, cherry tomatoes, olives, zaatar, mint	
SMOKED BURRATA SALAD ^(V)	18€
Smoked Burrata, eggplant, einkorn, cherry tomatoes, arugula	
ABONDANCE SALAD	18€
Abondance, Smoked Ham, garlic baby potatoes, egg, salad	

MAIN COURSES

TODAY SPECIAL 14€
lunch only, monday-friday
Ask us for the recipe of the day!

MÉGA FONDANT x COMTÉ 16€
Coquillettes pasta, cooked ham and a lot of 12-month-old Comté
+1€/10g Moliterno truffles (the best 40 or 50g)

CHICKEN BURGER x BRIE 18€
Potato bun, Fried chicken, cabbage, ketchup, mustard, Brie. Fries, salad

ST-FÉLICIEN x ASPARAGUS ^(V) 22€
Oven-roasted Saint-Félicien, asparagus, garlic baby potatoes (15" cooking time)

LUNCH MENU (Mon-Fri / 12 am - 3pm)
Starter + TS or TS + Dessert = 18€
Starter + TS + Dessert = 23€

SWEET POTATO x FRESH GOAT'S CHEESE ^(V) 16€
Roasted sweet potato, sweet potato purée, fresh goat's cheese and Charolais mousse, peanuts, coriander

SAUSAGE x ST NECTAIRE 19€
Sausage, truffled mashed potatoes, Saint-Nectaire cream

THE 5-CHEESE CLUB ^(V) 22€
5 very very melting cheeses, baby potatoes, onions (15" cooking time)

Origin of meat: France

DESSERTS

ICE CREAMS & SORBETS 6€
2 scoops - ask the team for the flavors! served with whipped cream

CARAMEL PROFITEROLE 8€
Choux pastry, yogurt ice cream, salted caramel, whipped cream

MOELLEUX AU CHOCOLAT 8€
Milk ice cream, custard sauce

STRAWBERRY CHEESECAKE 9€
Brillat-Savarin cheesecake, fresh strawberries, strawberry coulis

KIDS' MENU - 14€ (up to 14 years) Small Méga Fondant + Small Dessert + Sirup (1 glass)

CHEESES

FOURME D'AMBERT

Cow - Puy-de-Dôme
GAEC des Croix de Chazelle

6€

COULOMMIERS

Cow - Meuse
Dongé

7€

TOME DES BAUGES

Cow - Savoie
Famille Pavy

7€

TALEGGIO

Cow - Italy
Altipascoli

7€

COMTÉ 18 MOIS

Cow - Jura
Charles Arnaud

8€

OSSAU IRATY BÉARNAIS

Ewe - Pyr. Atlantiques
Les Saloirs de Louis

9€

BETHMALE*

Goat - Ariège
Fromagerie Jean Faup

9€

SELLES SUR CHER

Goat - Loir-et-Cher
Fromagerie Moreau

10€

TOMME DU BERRY TRUFFÉE

Cow - Cher
Fromagers du Cher

10€

BOARD Choose 5 cheeses and we'll give you 1 surprise -  2 pers.

MAXI BOARD Choose 9 cheeses and we'll give you 2 surprises -  4 pers.

*Pasteurized milk

MIXED BOARD - 39€

3 CHEESES Bethmale, Ossau Iraty et Coulommiers

3 CHARCUTERIES Jambon blanc, Smoked ham and Schiaccita piccante
Raw vegetables, nuts, onion confit, pickles, butter

 Recommended for 2 people.

CHARCUTERIES

RILLETTES

Pork - Mayenne
Les Gorronnaises

6€

SCHIACCIATA PICCANTE

Pork - Italy - Levoni

7€

WHITE HAM

Pork - Rhône
Bobosse

8€

SMOKED HAM

Pork - Haute-Savoie
Mont Charvin

9€

BRESAOLA

Beef - Italie
Levoni

11€

SAUCISSE SÈCHE

Pork - Aveyron
Montagne Aveyron

11€

SMALL SALAD ^(v) Mesclun salad & vegetable tagliatelle - 4€