

MENU

STARTERS

MAYO EGG x MIMOLETTE ^(V)

Boiled eggs, homemade mayonnaise, Mimolette shavings

5€

TURNIP TATIN x RICOTTA ^(V)

Caramelized turnip, puff pastry, Ricotta with honey and cinnamon

8€

ST-MARCELLIN x PEAR ^(V)

Oven-baked St Marcellin, peppered pears with Timut pepper, walnuts

10€

GOUGÈRES x COMTÉ ^(V)

Gougères with Comté cheese 12 months, Brillat-Savarin with herbs

7€

CROMESQUIS x BLEU D'Auvergne ^(V)

Apple compote infused with Calvados

8€

SMALL SALAD ^(V)

Mesclun and vegetable tagliatelle

4€

(V) : Vegetarian

MAIN COURSES

TODAY SPECIAL

lunch only, monday-friday
Ask us for the recipe of the day!

14€

MÉGA FONDANT x COMTÉ

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

16€

SAUCISSE x ST FÉLICIE

Hand-cut sausage, truffled mashed potatoes, St Félicien cream

18€

CHICKEN BURGER

x SMOKED RACLETTE

Potato bun, fried chicken, smoked Raclette cheese, mustard-caramelized shallots, mushrooms. Fries and salad

19€

BAKED MONT D'OR ^(V)

Mont d'Or baked with honey, garlic, white wine and rosemary. Potatoes and crostini. (15 min cooking time)

31€

LUNCH MENU (Mon-Fri / 12 am - 3pm)

Starter + TS or TS + Dessert = 18€

Starter + TS + Dessert = 23€

CARROTS & SPELT

x SMOKED GOAT CHEESE ^(V)

Honey-roasted baby carrots, spelt, hazelnuts, smoked goat cheese

17€

SLOW-COOKED LAMB

x OSSAU-IRATY

Shredded lamb shoulder, butternut squash purée, Ossau-Iraty cream

19€

ROASTED ST NECTAIRE

x MUSHROOMS ^(V)

Roasted St Nectaire cheese, sautéed brown mushrooms, shiitakes and oyster mushrooms, potatoes

22€

BIG TRUFFLED MONT D'OR

Large baked Mont d'Or with truffle, Morteau sausage, mushrooms, potatoes and crostini.
(15 min cooking time) - For 2 people

68€

Origin of meat: France

DESSERTS

ICE CREAMS & SORBETS

2 scoops - ask the team for the flavors! served with whipped cream

6€

FRENCH BRIOCH TOAST

Served with dulce de leche ice cream and whipped cream

9€

PEAR CHEESECAKE

Brillat-Savarin cheesecake, roasted pears with cinnamon, pear coulis

9€

CHOCOLATE FONDANT

Served with milk cream ice cream and vanilla custard

8€

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

CHEESES

MORBIER

Cow - Jura
Arnaud

6€

REBLOCHON

Cow - Haute Savoie
Pierre Gay

7€

FOURME DE MONTBRISON

Cow - Loire
Ferme Tarit

7€

PONT L'ÉVÊQUE

Cow - Calvados
Ferme de la Houssaye

8€

COMTE 24 MONTHES

Cow - Jura
Arnaud

8€

OSSAU IRATY

Ewe - Pyr. Atlan.
Fermiers Basco-Bearnais

8€

BETHMALE *

Goat - Ariège
Jean Faup

9€

ASHED PYRAMID

Goat - Loir-et-Cher
Fromagerie Moreau

10€

BARISIEN WITH TRUFFLES

Cow - Meuse
Dongé

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 Comté 24 months, Ossau Iraty and Ashed Pyramid

3 CHARCUTERIES Jambon blanc, Smoked ham and Rosette

Raw vegetables, nuts, onion confit, pickles, butter

 Recommended for 2 people.

CHARCUTERIES

RILLETTES

Pork - Mayenne
Les Gorronnaises

6€

ROSETTE

Pork - Ardèche
Salaïson Marion

9€

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€