

MENU

STARTERS

MAYO EGG x MIMOLETTE (V) Boiled eggs, homemade mayonnaise, Mimolette shavings, mustard pickles	5€	GOUGÈRES x COMTÉ (V) Gougères with Comté cheese 12 months, Brillat-Savarin with herbs	7€
GRILLED LEEKS x BLEU D'AUVERGNE Grilled leeks, Blue cheese cubes and walnuts	8€	RACLETTE CHEESE x CROQUETTES (V) Stuffed croquettes with Raclette cheese & smoked ham, smoked ham cream	8€
SAINT-MARCELLIN x ONION (V) Baked Saint-Marcellin, confit of onions	10€	SMALL SALAD (V) Mesclun and vegetable tagliatelle	4€

(V) : Vegetarian

MAIN COURSES

TODAY'S SPECIAL lunch only, monday-friday Ask us for the recipe of the day!	14€	LUNCH MENU (Mon-Fri / 12 am - 3pm) Starter + TS or TS + Dessert = 18€ Starter + TS + Dessert = 23€	
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€	SWEET POTATOE x BROUSSE (V) Roasted sweet potatoes with sumac, spelt, yogurt & Brousse cheese cream with mint and minced almonds	17€
FRIED CHICKEN x TRUFFLED MASHED POTATOES Fried chicken, truffled mashed potatoes, Saint Félicien cream, onion pickles	18€	SLOW-COOKED LAMB x OSSAU-IRATY Shredded lamb shoulder, roasted carrots with orange and honey, small potatoes and Ossau-Iraty cheese cream	19€
PULLED PORK BURGER x TOMME DES ARAVIS Pulled pork, Tomme des Aravis cheese, coleslaw, French Fries & salad	19€	VEGGIE REBLOCHONNADE x MUSHROOMS (V) Roasted Reblochon cheese, fried mushrooms, potatoes, confit garlic and green coulis	22€
BAKED MONT D'OR (V) Mont d'Or baked with honey, garlic, white wine and rosemary. Potatoes and crostini. (15 min cooking time)	31€	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 served with homemade whipped cream - ask for today's' flavors!	6€	LEMON MOUSSE Lemon Mascarpone Mousse, lemon coulis & Pères Chartreux Généri liqueur	9€
FRENCH BRIOCHE TOAST Dulce de leche ice cream, homemade whipped cream and caramel	9€	CHOCOLATE FONDANT Served with milk cream ice cream and creme anglaise	8€

KIDS' MENU - 14€ (until 12 years old)

Small Méga Fondant (or Fried Chicken & French Fries) + ½ Fondant (or ice cream scoop) + Syrup (1 glass)

CHEESES

BLEU DE GEX

Cow - Jura
Arnaud

6€

COULOMMIERS

Cow - Meuse
Dongé

7€

PECORINO PEPATO *

Ewe - Italy
Ambrosi

8€

HERCULE *

Ewe/goat - Haute Garo.
From. du Mont Royal

8€

TOMME DE CHARTREUSE

Cow - Isère
Ferme du Plantimay

8€

APPENZELLER

Cow - Switzerland
Fromagerie Traber

9€

SABLÉ DE WISSANT

Cow - Pas-de-Calais
Les frères Bernard

9€

SAINTE-MAURE-DE- TOURAINÉ

Goat - Loir-et-Cher
Fromagerie Moreau

9€

BRIE TRUFFÉ

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 Pecorino pepato, Appenzeller and Sainte-Maure-de-Touraine

3 CHARCUTERIES White ham, 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
Salaison 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€

BREAKFAST

Monday to Saturday / 9am - 12pm

OPTIONS

CLASSIC - 4,9€

**SLICE OF BREAD or CROISSANT
HOT DRINK**

(Coffee, latte, americano, decaf, or tea)

“CH'TI DEJ“- 9,5€

COFFEE + MAROILLES

*PS: Even if the Ch'tis won't be happy,
you can replace the Maroilles with another cheese.*

FOOD

SWEET

CROISSANT 2,5€

TARTINE 2,5€
Baguette, butter, jam

GRANOLA 5€
Pear with cannel, yogurt

SAVORY

GRILLED CHEESE 9,5€
Cheese of the day, Brillat-Savarin
with herbs and mushrooms

FROMAGES
À la carte

CHARCUTERIES
À la carte

DRINKS

HOT DRINKS

COFFEE 2,5€
Espresso / Americano / Decaf

DOUBLE ESPRESSO 3,5€

CAPPUCCINO / LATTE 4,5€

TEA / HERBAL TEA 4,5€

HOT CHOCOLATE 5€

JUICE

GLASS OF APPLE JUICE 3€

FRESH ORANGE/LEMON JUICE 6,5€