

# WINTER MENU

(Served for the Dinner and Saturday Lunch and Dinner)

**Starter + Main Course + Cheese OR Desert 34€**

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## STARTERS

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Chef's Special on the Black Board

or

Herrings Matjes / French Green Lentils / Colonnata Bacon /  
Tarragon Vinaigrette and Rye Bread Crisps

## MAIN COURSES

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Bretagne Skate Wing Poched in Fish Stock / Cecina /  
Sparkling White Wine Cream Sauce

or

Lacquered French Pork Cooked at Low Temperature / Savory Sauce / Vegetables  
and Jerusalem Artichokes Coulis

## CHEESE AND DESERTS

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Cheese LA CREMERIE ST ANTOINE

Madeleines With Nuts / Organic Arabica Coffee Icecream

Nashi Poched in Spices Syrup / Verbena Cream

## À LA CARTE SERVED ALL DINNERS AND SATURDAY LUNCH AND DINNER

### FOR WAITING

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Charcuterie 14.00 €

### STARTERS

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Chef's Special on the Black Board 12.00 €

Herrings Matjes / French Green Lentils / Colonnata Bacon / Tarragon Vinaigrette and Rye Bread Crisps 14.00 €

Pan Fried French Pig Feet / Caramelized Mushroom and Onions / Mustard Cream 16.00 €

French Farmer Chicken Raviolis / Thai Mushroom Bouillon / Poched Foie Gras 19.00 €

Crab Cannellonis With Daikon and Yuzu / Beetroot Coulis with Blackcurrant / Black Sesame Sauce, Cranberries 22.00 €

### FISHS

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Bretagne Skate Wing Poched in Fish Stock / Cecina / Sparkling White Wine Cream Sauce 24.00 €

Wild Fish Of the Day on Black Board

### MEATS

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Lacquered French Pork Cooked at Low Temperature / Savory Sauce / Vegetables and Jerusalem Artichokes Coulis 24.00 €

Salers Beef Tataki / Soja Honey and Mustard Sauce 24.00 €

Stuffed Quail with Chestnuts, Cabbage and Bacon / Parmesan Cheese Spelt Risotto / Salsify and Jerusalem Artichokes 26.00 €

Salers Beef Fillet / Crust of Bone Marrow / Penja Pepper Sauce, Conchiglioni and Pumpkin 34.00 €

French Roasted Lamb with Crust of Herbs / Fondant Potatoes and Cider Vinegar Cream 39.00 €

### CHEESES *La Crèmerie St Antoine*

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Fresh Cheese Served With Sugar or Coulis 4.50 €

Selection of Cheese 8.50 €

# À LA CARTE

## THE DESERTS

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Madeleines With Nuts / Organic Arabica Coffee Icecream	7.50 €
Nashi Poched in Spices Syrup / Verbena Cream	7.50 €
Café Liégeois (Espresso Coffee, Cream and Coffee IceCream)	9.50 €
Chocolate Sphere / Almond Ganache, Cedrat Lemon Marmelade / Hot Chocolate	9.50 €
Soft Biscuit / Orange Grand Marnier Cream / <i>Clementine Sauce</i> / <i>Fresh Cheese Mousse</i>	9.50 €
Sorbets and Alcool	9.50 €

## THE COFFEES

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Café Espresso <i>Gonéo</i>	2.40 €
Décaféiné	2.40 €
Café Noisette	2.50 €
Double Café	4.50 €
Thé / Infusion	2.50 €

## THE DIGESTIVES

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Espresso Martini	12.00 €
Liqueurs Mint et Lemon <i>Maison Jacoulot</i>	7.00 €
Cognac Frapin VSOP	10.00 €
Eaux de Vie de Poire <i>Maison Colombier</i> , <i>Prunelle de Bourgogne Maison Jacoulot</i>	10.00 €
Marc de Bourgogne <i>Maison Jacoulot</i>	10.00 €
Chartreuse Verte <i>Les Pères Chartreux</i>	10.00 €
Chartreuse 9ème Centenaire <i>Les Pères Chartreux</i>	14.00 €
Chartreuse Jaune Meilleur Ouvrier de France <i>Les Pères Chartreux</i>	14.00 €
Cognac Frapin Château Fontpinot XO	18.00 €