

**The menu is served from 18 February to 01st March 2019
for lunch and dinner**

Starter, main course 28 €

Main course, cheese or dessert 28 €

Starter, main course cheese or dessert 32 €

Starters 13 €

Watercress

Creamy velouté of watercress and king prawns sautéed with turmeric and lime.

Foie Gras + 2 €

Dodine of half-cooked foie gras and apple with four spices, bouquet of young shoots and farmhouse bread.

Salmon

Marinated salmon with soy and maple syrup, crisp waffle with parsnips and dried tomatoes.

Beef Ravioli

Braised beef ravioli with wine sauce, foie gras mousse and crispy carrot.

Main course 22 €

Bass + 2 €

Pan-seared fillet, endives with carrot honey and vitelotte quenelle, poultry juice.

Hake

Pavé roasted on skin, venerated rice with shallots and creamy leeks with vanilla.

Veal

Roasted veal at low temperature, crunchy Black trumpets mushrooms, glazed cauliflower and creamy sweet garlic..

Guinea Fowl

Supreme roast, kale and mashed carrot stew with Espelette scents, Iberico chorizo juice.

Inescapable

Vegetarian risotto

Mushrooms and broccoli, pecorino and truffle cheese.

Linguine

« Alle Vongole », sautéed with clams and flat-leaf parsley.

Reine Astrid Burger

Minced duck breast, caramelized onions and sweet potatoes fries

Rossini Burger with its pan-fried foie gras + 6 €

Market specials

17€

18€

20€

22€

Lastly 9 €

Pastries selection

Café gourmand”: arabica coffee with pastry delights

