

Menu à 47 € (first course, main course, cheese and dessert)

Menu à 42 € (first course, main course and dessert)

Menu à 38 €

(first and main course or main course and dessert) for lunch only, not served on Sunday

Prix nets

<i>Homemade Mediterranean fish soup</i>	<i>22 €</i>
<i>Roasted wild prawns with seasonal vegetables salad with olive oil</i>	<i>24 €</i>
<i>Smoked salmon and Salma salmon chop with olive oil</i>	<i>23 €</i>
<i>Green asparagus puff pastry, lemon sabayon sauce and Alps ham chips</i>	<i>22 €</i>
<i>Homemade foie gras with caramelized apples and toasted bread</i>	<i>23 €</i> <i>20 €</i>
<i>Our suggestion of the day</i>	<i>22 €</i>



<i>Fresh fish of the day</i>	<i>27 €</i>
<i>Roasted organic sea-bass of Frioul with provencal vegetables (for two persons)</i>	<i>58 €</i>
<i>Blanquette of veal with spring vegetables</i>	<i>27 €</i>
<i>Guinea fowl in a vegetable broth with truffle juice</i>	<i>28 €</i>
<i>Roasted lamb chop with garlic</i>	<i>23 €</i>
<i>Fillet of Montbéliard beef with crystallized juice of beef stew (add 3 € in our menus)</i>	<i>31 €</i>



<i>Cheese platter</i>	<i>14 €</i>
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<i>Our chocolate entremets</i>	<i>13 €</i>
<i>Exotic fruits minestrone with iced vacherin and vanilla ice cream</i>	<i>13 €</i>
<i>Gratin of citrus fruits and lemon sorbet</i>	<i>13 €</i>
<i>Thin apple and honey tart and toffee ice cream</i>	<i>13 €</i>
<i>Our entremets of the day</i>	<i>13 €</i>
<i>Homemade sorbet with « Marc de Garlaban » spirit</i>	<i>13 €</i>
<i>Homemade fresh fruits sorbets and ice cream</i>	<i>10 €</i> <i>8 €</i>

Vanilla, Isigny cream, cappuccino, pistachio, white chocolate, dark chocolate

Raspberry, lemon, white peach, espresso, dark chocolate sorbet

Please give your choice of dessert with the order

All our prices include service and taxes

Our restaurant is closed on Sunday for dinner and Monday for lunch.

