

Since 2008

In the kitchen. Cedrik Dullier

In the service. Laura Fleury

Don't forget to turn your mobile back on when you leave the restaurant.

At noon last order taken at 1:30 p.m.

Evening 8:30 p.m.



PLEASE NOTE: THE OILY PLANTS ON THE TABLE ARE REAL PLANTS.
NO WATER AND NO CARESSES ... THEY DON'T LIKE THAT ... THANK YOU!

THE MENU OF THE MONTH OF JUNE

The Starters :

<i>Avocado salad with carpaccio of "very ugly" tomatoes in walnut oil.</i>	8,00 €
<i>Traditional smoked salmon smoked in Mazille beech wood, and its garnishes.</i>	11,00 €
<i>6 very large Burgundy snails stuffed with garlic butter.</i>	7,00 €
<i>Duo of cheese croquettes like in Belgium.</i>	8,00 €
<i>North Sea gray shrimp croquette.</i>	10,00 €
<i>Warm white asparagus, hollandaise sauce with fresh eggs (Traditional Belgian recipe).</i>	12,00 €
<i>Crispy goat cheese with dried fruits and pumpkin seeds.</i>	6,00 €
<i>Salad of herrings in oil and real Chavignol droppings.</i>	8,00 €

The Dishes :

<i>Black pudding from the house "Montauzer" with Espelette pepper, apple fruit tatin.</i>	14,00 €
<i>Ballotine of Bresse poultry, Archduke sauce, Dauphinois gratin.</i>	15,00 €
<i>Sea bass fillet unilateral, mashed potato, rock fish coulis nem vegetables with Vent-D 'Où-Ve.</i>	16,00 €
<i>Duck "Montauzer" cassoulet with old-fashioned duck confit.</i>	14,00 €
<i>Sirloin steak Black Angus, Provençal tomato, béarnaise, French fries</i>	17,00 €
<i>Dumplings "from Lyon", fresh mussels, leek fondue, langoustine cappuccino.</i>	14,00 €
<i>Cheek of beef confit with spices and vegetables, gratin Dauphinois.</i>	15,00 €

The Desserts :

<i>Cottage cheese.</i>	4,00 €
<i>Floating island, custard.</i>	5,00 €
<i>White meringue, vanilla ice cream, whipped cream, hot chocolate.</i>	6,50 €
<i>Thin apple pie, vanilla ice cream</i>	5,00 €
<i>Crème brûlée with carambars.</i>	5,00 €
<i>Plate of selected cheeses.</i>	6,00 €

On the go at the bar or for kids :

<i>Bolognese spaghetti.</i>	10,00 €
<i>Simple croque-monsieur.</i>	5,00 €
<i>Double croque-monsieur.</i>	8,00 €
<i>Cornet of fries.</i>	3,00 €
<i>Fried calamari with tartar sauce.</i>	7,00 €
<i>Three cheese quiche.</i>	8,00 €
<i>Salmon and spinach quiche.</i>	8,00 €

Our selection of the month for white wine.

Domaine Lauriga Pays d'Oc 2016.

Cépage Macabeu.

Famille Mas.

15,00 €

Our selection of the month for red wine.

Mas Les Arts

La Coumette Côtes Du Roussillon

2014

Domaine Lauriga

22,00 €

The "Tombo-saus" has started. Buy your sausage at the bar for € 6.00, and you can eat it at home or for an aperitif right here. Leave your first name and mobile number, you risk winning a Jeroboam of wine.