



HELLO !

We welcome you

and they Wish

you a great time

in their Restaurant.



If you have reserved the  
Crayfish tail soufflé,  
you can choose in the 23€ Menu  
or in the 31,50€ Menu.

Thank you for your coming  
and « bon appétit » .



# Menu at 13 Euros

( except sunday and hollyday)



Mixed cireen salad  
or Plate of salamis and homemade pate



Meat of the day  
or Fish of the day  
and sewed with vegetable of the day



Homemade dessert  
or Ice cream or Sorbet



with cheese and dessert additional 15€



Meal of the Day 8€ (except sunday and holyday)



## Menu at 24,50 Euros



Plate of pate salami and prosciutto  
or Frogs legs  
or Dozen Nails housestyle



Vegetable of the day



Roast Guinea Fowl  
or Grilled cut of lamb "biologique"  
or Grilled cut of Beef  
or Braised cock in red wine sauce

or )



Cheese Platter  
or Fresh White Cheese



"Vacherin" Ice cream hazel-nut  
or Homemade dessert  
or Ice cream or Sorbet



or Omelette Norvégienne\*

(\*extra 2€)



# Menu at 23 Euros

(reservation only)



Frogs legs  
or Dozen Nails housestyle  
or Salmon Mousse with a raspberry sauce  
or Warm duck breast salad with a xeres vinegar dressing\*  
(\*extra 2,00€ per person)



Crayfish tail souffle



Cheese Platter  
or Fresh White Cheese



"Vacherin" Ice cream hazel-nut  
or Homemade dessert  
or Ice cream or Sorbet



or Omelette Norvégienne\*  
(\*extra 2€)



# Menu at 31,50 Euros

(reservation only)



Mixed salad

or Plate of Homemade Pate and Prosciutto

or Choise of the first course menu at 23€\*

(\*extra 2€ per person)



Crayfish tail soufflé



green apple sorbet with balsamic vinegar



Vegetable of the day



Roasted Quail with a wild mushrooms stuffing

or Roast duck "à l'orange"

or Roast pintelle

or Braised rabbit in red wine sauce

or Seared duck breast with green pepper corn sauce\*

(\*minimun 2 person extra 2 € per person)



Cheese Platter

or Fresh White Cheese



Omelette norvégienne

or Pêche melba

or Poire belle hélène



# Menu at your Choice



## First Plate

	<u>the portion</u>
Mixed salad	8.00€
Plate of Homemade Pate and Prosciutto	8.00€
Mixed cireen salad	6.00€
Green Salad	5.50€
Salad with hot goats cheese	11.00€
Dozen Nails housestyle	10,00€
Frogs legs	10,00€
Warm duck breast salad with a xeres vinegar dressing	13.50€
Soup of Vegetables	6.00€



## Fishes

	<u>the portion</u>
'Meunière' Trout	11.00€
Almond trout	13.00€
Salmon Mousse with a raspberry sauce	12.00€

## Vegetable of the day

## Meat with Vegetable

	<u>the portion</u>
Chop of Porck	9.00€
Turkey Scallop 'Breaded'	11.00€
Turkey Scallop whith cream sauce	8.50€
Grilled cut of Beef	15,00€
Sear duck breast with green pepper corn sauce	17.00€
Roasted Quail with a wild mushrooms stuffing	15,00€
Roast duck "à l'orange"	15,00€
Roast Guinea fowl	14,50€
Braised cock in red wine sauce	14,50€



## Cheeses

	<u>the portion</u>
Cheese tray	7.00€
Fresh White Cheese	3,25€
Goats Cheese (Picodon)	5.00€



## Desserts

	<u>the portion</u>
Omelette norvégienne (mini two portions 2x7.50€)	15.00€
Homemade dessert	4,00€
Hot apple pie (extra 5frs With 1 flavour vanilla)	4.00€
<u>Ice Cream Sorbet</u> (choice from two flavours)	4.00€

Choice of flavours: Vanilla, Malaga, Lemon, Pear, Hazelnuts, Pistachio, Black-currant, Passion Fruit, Coffee, Raspberries, Strawberries, Mint-Chocolate, Coconut, Chocolate, Chestnuts.

Ice Cream Bowl (choice from three flavours+chantilly) 6.00€

Coupe Alexandra : (hazelnuts, coffee, chocolate + chantilly)

Coupe Pompadour : (strawberries, vanilla, strawberries + chantilly)

Coupe Napolitaine : (mint, vanilla, chocolate +chantilly)

Coupe Jurassienne : (hazelnuts, vanilla, chocolate + chantilly)

Coupe Eldorado : (hazelnuts, malaga, coffee+ chantilly)

Coupe Caroline : (raspberries, vanilla, raspberries+ chantilly)

Coupe Mousquetaire : (malaga, coffee, malaga+ chantilly)

Coupe Monté Carlo : (lemon, mint, strawberries + chantilly)

Coupe Alésia : (black-currant, lemon, black-currant+ chantilly)

Coupe Macao : (chocolate, mint, chocolate + chantilly)

Coupe Royale : (vanilla, chocolate, coconuts+ chantilly)

Coupe Ardéchoise : (chestnuts, vanilla, chestnuts, chantilly)

Poire Belle Héléne : (vanilla, vanilla, pear in syrup, hot chocolate)

Pêche Melba : (vanilla, vanilla, peach in syrup, chantilly)

Colonel : (pear, pear, brandy pear) + 1,00€

or (lemon, lemon, vodka) + 1,00€

Banana Split : (vanilla, vanilla, banana, hot chocolate) + 1,00€

