



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 35€ Menu.
Thank you for your comming
and « bon appétit » .



Menu at 16 Euros

(except sunday and holyday
And diner night)



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



Menu at 25.00 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 35 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*

(*minimum 2 person extra 2 € per person)



Cheese Platter
or Fresh White Cheese



Omelette norvégienne
or home made dessert



Menu at your Choice



First Plate

	<u>the portion</u>
Mixed salad	9.00€
Plate of Homemade Pate and Prosciutto	9.00€
Mixed cireen salad	7.00€
Green Salad	6.00€
Salad with hot goats cheese	12.00€
Dozen Nails housestyle	12,00€
Frogs legs	12,00€
Warm duck breast salad with a xeres vinegar dressing	15.00€
Soup of Vegetables	6.00€



Fishes

	<u>the portion</u>
'Meunière' Trout	14.00€
Almond trout	14.00€
Salmon Mousse with a raspberry sauce	12.00€

Vegetable of the day

6.00€

Meat with Vegetable

the portion

Turkey Scallop 'Breaded'	11.00€
Turkey Scallop whith cream sauce	10.00€
Grilled cut of Beef	18,00€
Seard duck breast with green pepper corn sauce	22.00€
Roasted Quail with a wild mushrooms stuffing	20,00€
Roast duck "à l'orange"	18,00€
Roast Guinea fowl	18.00€



Cheeses

	<u>the portion</u>
Cheese tray	7.00€
Fresh White Cheese	3,50€
Goats Cheese (Picodon)	5.00€



Desserts

	<u>the portion</u>
Omelette norvégienne (mini two portions 2x7.50€)	18.00€
Homemade dessert	5,00€
Hot apple pie (extra 5frs With 1 flavour vanilla)	6.00€
<u>Ice Cream Sorbet</u> (choice from two flavours)	5.00€

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) 7.00€

Coupe Ardéchoise : (chestnuts, vanilla, chestnuts, chantilly) .8.00€

Poire Belle Héléne : (vanilla, vanilla, pear in syrup, hot chocolate) 8.00€

Pêche Melba : (vanilla, vanilla, peach in syrup, chantilly) 8.00€

Colonel : (pear, pear, brandy pear) 8.00€

