

DINNER MENU À 35,00 €

Velouté of button mushrooms with cubes of smoked duck breast

or

Mousseline of scrambled eggs, squash and chestnuts

Fillet of gilt-head bream, potato fondantes and leeks cooked in a bouillon

or

Bourguignon-style braised beef, chargrilled polenta

Royale caramélisée aux pommes Reinette, gelée de coing

or

Rice pudding with passion fruit caramel

Les apéritifs

Glass of champagne 12cl 16,00 €

Kir royal 12cl 10,00 €

White wine kir 12cl 7,50 €

Coteaux du Layon Château de Breuil 12cl 9,00 €

Porto 12cl 9,00 €

Today's favourite dry white wine 12cl 7,50 €

Bombay Sapphire gin 4cl 10,00 €

Campari 4cl 10,00 €

Red or white Martini 4cl 10,00 €

vodka 4cl 10,00 €

House Americano 8cl 12,00 €

Suze 4cl 8,00 €

Ricard 2cl 5,00 €

Johnnie Walker red label / JB 9,00 €

Selection of single malts 12,00 €

Bourbon Maker's Mark 12,00 €