LES ENTRÉES

SAUCISSON SEC
Air-dried fermented sausage 95:-

PÂTÉ DE CAMPAGNE À LA PASTIS
Classic French pâté with mustard, cornichons, pistachios and bread 135:-

RILETTES DE LAPIN
Rillettes of rabbit with mustard, cornichons, and bread 135:-

ESCARGOTS DE BOURGOGNE
Baked snails with garlic and parsley 155:-

RILETTES DE LAPIN / RILETTES DE CANARD
Rillettes of rabbit or Rillettes of duck with mustard, cornichons, and bread 135:-

CHÈVRE CHAUD
Goat cheese 165:-

LES HUÎTRES



- LES TROIS 3 135:-
- LES SIX 6 240:-
- LA DOUZAINE 12 425:-
- HUÎTRES GRATINÉE 3 165:-

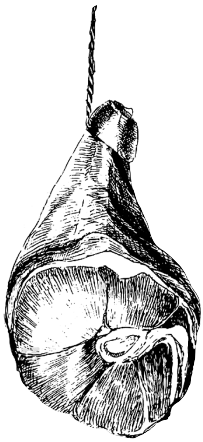


PÉTILLANT
CRÉMANT / CHAMPAGNE

CRÉMANT 165:-/695:-

NOTRE CHAMPAGNE - BLANC DE NOIRS 195:-/995:-

LES PLATS



PLAT DE JOUR
Today's special – Ask you waiter 185:-

RATATOUILLE PROVENÇALE ET BURRATA
Served with bread 225:-

STEAK TARTARE
Classic house raw beef with fries 295:-

STEAK MINUTE
Grilled meat – with red wine sauce, and french fries 325:-

BOEUF BOURGUIGNON
Classic french beef red wine stew with mashed potatoes 275:-

PAVÉ DE SAUMON AU FOUR
Baked salmon fillet served with a white wine sauce, broccoli and creamy potato purée 245:-

LES SOUPES ET SALADES



SOUPE Á L'OIGNON
French Onion Soup 155:-

SALADE D'ENDIVES
Endive salad with Roquefort cheese, pears, walnuts, and mustard dressing 195:-

Allergisk? Säg till så hjälper vi till ...

Alla råvaror är så ekologiska och klimatsmarta som möjligt ...