



## STARTERS

Soup of the day, made with love 9€

Our homemade slice of foie gras, quinces chutney + Espelette pepper chutney, grilled bread 15€

French lentils salad, smoked herring and crunchy Serrano ham, red onions pickles, season vegetables 12€\*

Snacked chanterelles - because it's autumn - perfect egg and red radicchio lettuce 11€

Tasty corn-barley-spelt salad, thin cauliflower slices, kale, pomegranate seeds & flaked almonds 10€

Home-made codfish rillettes made with cheese & citrus served with toasts 11€€

French delicatessen selection from our grocery store to share 7€\*

## MAIN COURSES

« Into the woods » : black trumpet mushrooms & chanterelles risotto, Parmigiano Reggiano, mushroom broth 17€

Savory deboned and stuffed quail (veal, pork, oyster mushrooms and crushed walnuts), barded with Noir de Bigorre bacon, parnsip mousseline with truffle slices 24€\*

Codfish, sweet pumpkin purée, glazed chestnuts & nuts plus Parmigiano Reggiano crumble 20€

Our home-made pork sausage (Noir de Bigorre & Cantal) & mashed potatoes 18€\*

The SuperButcher's piece of the day 24€\*

## DESSERTS

French toast and roasted quinces 8€

Chocolate mousse and crunchy toffee, orange home-made biscuit 8€

Sweet clementines and white chocolate dessert, roasted clementine & almonds biscuit 9€

Rice pudding or our must-try caramel and caramelized nuts 7€

Fontainebleau (whipped cream + white cheese) roasted apples and nuts 8€

French cheese selection to share 7€

**PSSST, DID YOU KNOW? ALL OUR DISHES ARE HOMEMADE WITH FRESH & RAW PRODUCTS**

LET US KNOW IF YOU HAVE ANY ALLERGY ISSUES - OUR STAFF WILL HELP YOU OUT WITH THE MENU.

\* CONTAINS PORK  
• VAT & SERVICE INCLUDED  
• ALL OUR MEAT IS FROM FRANCE