

LES FOUS DE L'ÎLE

STARTERS

- CELERIAC "RÉMOULADE"** • Celeriac, wholegrain mustard and Xérès vinegar **9€**
- EGG "MEURETTE"** • Spring onions, mushroom and bacon **9€**
- VELOUTÉ** • Leeks & potatoes soup **11€**
- ROASTED CAMEMBERT D'ISIGNY** • Honey, savory & roasted garlic **12€**
- TROUT** • Gravlox, steamed Grenailles potatoes, pickled onions, mustard vinaigrette **9,5€**
- OYSTERS** • Butter and chives **15€**
- PÂTÉ EN CROÛTE** • Pork and chicken meat, pepper and pickles **11€**
- DRY PORK SAUSAGE** • with truffle, Maison Montallet **12€**
- MARROWBONE** • Parsley **12€**

MAINS

- CHICKEN** • Boneless chicken thigh cooked flat, mashed & roasted Jerusalem artichoke, tarragon oil **26€**
- PORK BELLY** • Chicharrón, Sweet potatoes **27€**
- HADDOCK** • Mashed parsnips, roasted parsnip, glasswort & Beurre Blanc sauce **25€**

RUMP STEAK 26€

VEAL LIVER 28€

SIRLOIN OF BEEF 30€

1 topping of your choice: **SEASONAL VEGETABLES** or **PONT NEUF POTATOES** or **BUTTERY SPINASH** • Additional topping €8

1 sauce of your choice: **PEPPER** ou **SHALLOTS**

TO SHARE FOR 2 OR NOT

- ROASTED DUCK BREAST** • Roasted potatoes and peach infused in rosemary **65€**

DESSERTS

- CHEESE** • From Maison Cow **15€**
- COOKIE** • Chocolaté chunk, homemade milk ice cream **10€**
- PROFITEROLE** • Pastry ball, homemade vanilla ice cream, chocolate sauce by Nicolas Berger **13€**
- FRENCH TOAST** • Salty caramel and homemade vanilla ice cream **10€**
- PEAR 'BOURDALOUE'** • Almond pie **12€**
- ICE CREAM** • Ice cream & sorbets - Maison Berthillon - 2 scoops of your choice **8€**