



Manifesto

It is with passion and conviction that we have selected producers who respect sustainable agriculture for your plates. Our aim is to offer you quality, seasonal produce.



MENU EN 3 TEMPS

59€

- Juste à temps -

SWEET ONION FROM THE CÉVENNES 

Sweet clover polenta stuffing, red wine sauce

OR

FREE RANGED AUVERGNE CHICKEN

Romaine salad, caesar dressing, AOP parmesan

- Il est grand temps -

PLUMA IBERICA

Potatoes cooked in its sauce, Bellota chorizo

OR

MONKFISH FROM THE COASTS OF BRITTANY

Butternut squash, almond gomasio, curry and mustard emulsion

- Prendre son temps -

OUR REGIONAL PEAR

Speculoos cream, frozen yogurt

OR

THE ORIADO CHOCOLATE

Warm whisky infused chocolate mousse,
kumquat and tangerine marmelade

- Partir à temps -

To complete your gustatory journey, don't hesitate
to our team to discover our range of digestifs.




THE MENU

Served only in the evening from Monday to Friday,
Served for lunch and dinner at weekends and public holidays.

TO SHARE... OR NOT!

HUMMUS 	9€
Carrots and chick peas with grilled peanuts	
SERRANO HAM PLATE PLATTER	12€
18h months refined, pan con tomate	
SMOKED ANCHOVIES ON TOAST	16€
Tarragon butter and round radishes	

STARTERS

SWEET ONION FROM THE CÉVENNES 	15€
Sweet clover polenta stuffing, red wine sauce	
FREE RANGED AUVERGNE CHICKEN	21€
Romaine salad, caesar dressing, AOP parmesan	
SNAILS FROM QUINCIEUX	16€
In shepherd's pie with forrest mushrooms	
FARMER'S VEAL SWEETBREAD	25€
Fresh fig, jerusalem artichoke in hazelnut oil, tonka bean sauce	

Prices include service.
Information on allergens is available at the bar.



MAIN COURSES – all our mains are accompanied by Panisses Provençales

- PLUMA IBERICA** 36€
Potatoes cooked in its sauce, Bellota chorizo
- SCALLOPS FROM SAINT-BRIEUC BAY** 34€
Chervil and Grenobloise sauce
- FREE RANGED DUCK BREAST** 29€
Prune and armagnac chutney, roasted vegetables
- ORGANIC LINGUINE**  26€
Pink berry and cashew nut cream, fresh spinach, chive oil
- MONKFISH FROM THE COASTS OF BRITTANY** 34€
Butternut squash, almond gomasio, curry and mustard emulsion

CHEESES LE GONÉ – From Neuville-sur-Saône

- SELECTION OF REFINED CHEESES** 11€
Seasonal fruit chutney

DESSERTS

- « MONT CINDRE » STYLE PARIS BREST** 12€
Piedmont hazelnut cream and biscuit
- APPLE AND GINGER WAFFLES** 12€
Vanilla ice cream
- OUR REGIONAL PEAR** 12€
Speculoos cream, frozen yogurt
- THE ORIADO CHOCOLATE** 12€
Warm whisky infused chocolate mousse, kumquat and tangerine marmelade