

## Les propositions du jour

6.00

Entrée du jour

9.00

Plat du jour (viande ou poisson)

4.50

Dessert du jour

14.50

1 Entrée du jour, 1 Plat du jour, 1 Café  
ou

1 Plat du jour, 1 Dessert du jour, 1 Café  
ou

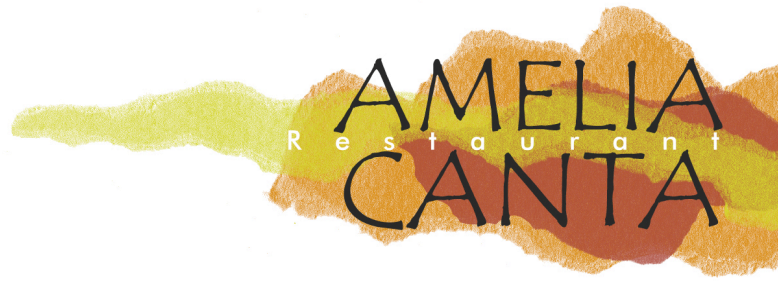
1 Plat du jour, 1 Verre de vin, 1 Café

Le verre de vin :

Saint-Emilion Yssy 2008 ou Bordeaux Rosé Haut Vignereau 2016 ou  
Bordeaux Blanc Château Freynelle 2016

(Plats du jour affichés sur ardoise)

*Net prices*



## Menu 18 €

Today's starter\*

or

Today 'soup

or

Fresh goat cheese terrine, Cucumber coulis and salad

\*

Today's special\*

or

Fillet of salmon, cream of sorrel sautéed vegetables, cereals cake

or

Sautéed chicken, Bordelaise wine sauce, mashed potatoes

\*

Today's dessert\*

or

Seasonal fruits salad, ginger and saffron syrup

or

2 scoops of ice cream

(vanilla, coffee, chocolate, strawberry, blackcurrant, mango)

Cheese instead of the dessert: 2€

Today's courses\* available only for lunch, Monday thru Friday and not on bank holidays

Today's special

(Today's meals are proposed on the board)

Today's starter: 6.00

Today's special fish or meat : 9.00

Today's dessert: 4.50

Today's starter, Today's Course, coffee: 14.50

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Today's Course, Today's dessert, coffee: 14.50

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Today's Course, glass of wine, coffee: 14.50

Glass of wine:

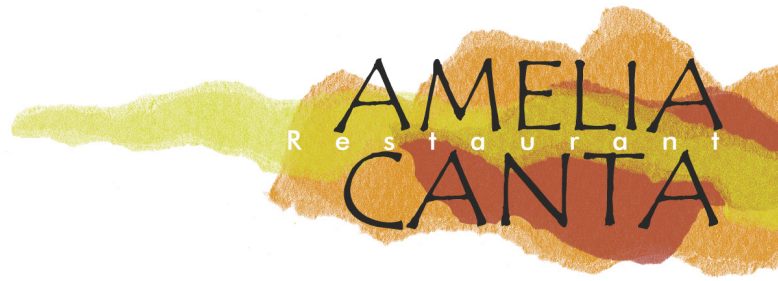
Saint-Emilion Yssy 2008 or

Bordeaux Rosé Haut Vignereau 2016

or

Bordeaux Blanc Château Freynelle 2016

*Net prices*



## Menu 25 €

Grapefruit salad with shrimps, avocado cucumber, Thai dressing

Or

Half cooked salmon, fresh herbs dressing

Or

Homemade country Terrine, Compote of vegetables, toast

Or

Homemade duck Foie gras burger and today's chutney

\*

Roast mackerel, old-fashioned mustard sauce sautéed vegetables, cereals cake

Or

Piece of cod with green herbs sauce, Cereals cake, sautéed vegetables

Or

Duck confit, orange sauce, mashed potatoes

Or

Grilled beef with shallot cooked in wine

French fries and salad

\*

Cheese AOC plate

Or

Chocolate cake, whipped cream

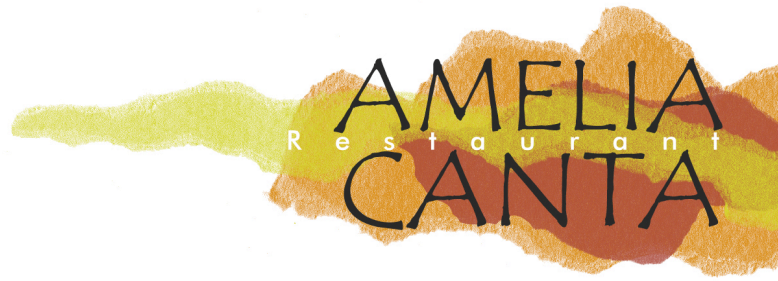
Or

Macaroon, white chocolate cream, vanilla ice cream

Or

Cheese cake with orange  
and speculos

*Net prices*



## Vegetarian menu 18.50 €

(lactose free)

Salad with grapefruit, carrot, cucumber, avocado, peanuts

or

Today's soup

\*

Omelette with truffonade,  
(white Truffle and mushrooms)

or

Pie with seasonal vegetables, salad

\*

Seasonal fruits salad with ginger syrup

or

Sorbets, fruits coulis and macaroon

Lemon, pineapple, mango, raspberry, blackcurrant

## Child menu\* 9 €

Ham and cheese galette

or

Grilled sausage, french fries

or

Fish in bread crumbs, mashed potatoes

\*

Pancake with sugar

or

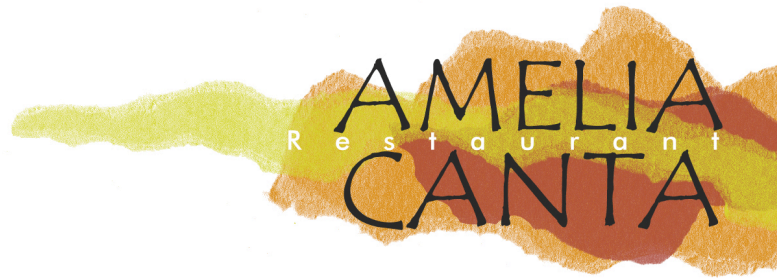
chocolate sauce

or

Two scoops of ice cream (vanilla, chocolate)

\* until 10 years

*Net prices*



## Carte

### Starters

Half cooked salmon with fresh herbs sauce, salad.....	13.50
Grapefruit salad with avocado, cucumber and shrimps (bouquet), Thai dressing .....	14.00
Fresh goat cheese terrine with cucumber coulis, salad.....	11.00
Pie with seasonal vegetables, salad, pesto.....	12.00
Homemade country Terrine, compote of vegetables, toast.....	11.00
Homemade duck Foie gras burger and today's chutney.....	17.00
Sautéed fresh duck liver cutlet with Monbazillac wine, toasted bun.....	22.00

### Fishes

Fillet of roasted salmon with cream of sorrel, sautéed vegetables, cereals cake.....	16.00
Roast mackerel, old-fashioned mustard sauce, sautéed vegetables, cereals cake.....	16.50
Piece of cod with green herbs sauce, cereals cake and sautéed vegetables.....	17.00

### Meats

Sautéed chicken with red wine Bordeaux sauce, mashed potatoes.....	15.00
Roast duck confit, orange sauce, mashed potatoes, sautéed vegetables .....	17.00
Roast duck breast with honey and spices, sautéed vegetables, mashed potatoes.....	20.50
Grilled country sausage, pepper sauce, mashed potatoes, sautéed vegetables.....	14.50
Roasted lamb chops in herb crust, sautéed vegetables and cereals cake.....	21.00
Beef Tartare (charolais), french fries and salad.....	18.50
Amélia cheese Burger, french fries and salad.....	20.50
Grilled sirloin of beef with butter (350g), french fries and salad.....	20.50

### Desserts

Farmer house cheese plate AOC.....	7.00
Seasonal fresh Fruit salad with ginger syrup and saffron.....	7.00
Cheese cake with orange and spéculos.....	7.00
Chocolate cake, whipped cream.....	7.00
Stuffed Macaroon with white chocolate cream and vanilla ice cream.....	7.00
Macaron maison crème chocolat blanc, glace vanille.....	7.00

*Net prices*