

## Menu 26 €

Grapefruit salad with shrimps, avocado cucumber, Thai dressing

*or*

Half cooked salmon, fresh herbs dressing

*or*

Landaise salad with gizzard, duck ham, Bacon, pine kernel

*or*

Homemade duck Foie gras and today's chutney

\*

Fillet of roasted salmon with Bordeaux red wine sauce  
sautéed vegetables, cereals cake

*or*

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

*or*

Duck confit, Cognac and orange sauce, mashed potatoes

*or*

Grilled beef with Bordelaise sauce, French fries and salad

\*

Cheese AOC plate

*or*

Crisp chocolate and coffee, whipped cream

*or*

Macaroon, white chocolate and red fruits cream, vanilla ice cream

*or*

Cheese cake with passion fruit and speculos



## Menu 19 € (only for lunch)

Today's starter\*

*or*

Today's soup

*or*

Fresh goat cheese terrine

Apple coulis and Granny Smith juice, salad

\*

Today's special\*

*or*

Fillet of hake, herbs juice, sautéed vegetables, cereals cake

*or*

Sautéed chicken, Bordelaise wine sauce, mashed potatoes

\*

Today's dessert\*

*or*

Chocolate mousse with speculos

*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*

## Child menu 9 € (Until 10 years)

Grilled sausage *or* Fish in bread crumbs

French fries *or* mashed potatoes

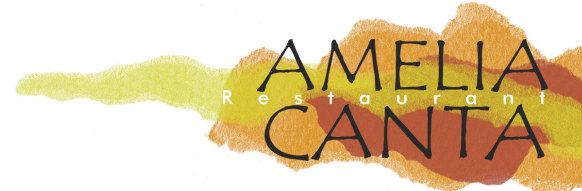
\*

Chocolate mousse and speculos

*or*

Two scoops of ice cream (vanilla, chocolate or strawberry)

*All dishes are homemade, cooked from raw products except French fries and duck confit  
Net prices*



**Today's special**  
*Available only for lunch,  
 monday thru friday and not on  
 bank holidays*

Today's starter: 7.00  
 Today's special fish or meat : 9.00  
 Today's dessert: 6.00

Today's starter, Today's Course, coffee: 15.00  
 \*  
 Today's Course, Today's dessert, coffee: 15.00

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

**Vegetarian menu 19 €**  
*(Lactose and gluten free)*

Salad with grapefruit, carrot, cucumber, avocado  
 or  
 Today's soup  
 \*  
 Omelet with truffonade,  
 (white Truffle and mushrooms)  
 or  
 Crumble of candied vegetables with spices,  
 salad, pesto juice  
 \*  
 Seasonal fruits salad  
 or  
 Sorbets, red fruits coulis and macaroon  
 Lemon, pineapple, mango, raspberry,  
 blackcurrant

**Étampes**

Bacchus.....13.50  
*Butcher's assortment Gherkins, butter and bread, Country ham, chorizo, homemade country Terrine*  
 Europe.....13.50  
*Farmer's assortment Nuts, grape, butter and bread Comté, Reblochon, Basque, Chèvre*  
 Cupidon.....18.50  
*Gourmet's assortment, homemade duck foie gras, brioche and seasonal chutney, duck ham*

**Soups**

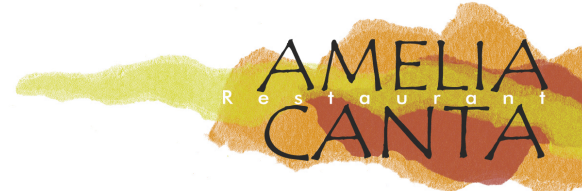
Today's soup.....8.00  
 Onion soup.....8.00

**Omelets**

With cheese or ham.....9.00  
 With mushrooms.....9.00  
 With cheese and ham.....10.00  
 With ham, cheese and mushrooms.....11.00  
 With Truffonade White Truffle and mushrooms.....13.00  
 Today's Omelet.....(depend of the season)

**SALTED PANCAKES, PANCAKES AND WAFLES ARE ONLY AVAILABLE ON THE EVENING**

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 Net prices



# Carte

## Salads

Verte: <i>Green salad</i> .....	6.00
Tomate: <i>Tomato</i> .....	7.00
Mixte: <i>Tomato and green salad</i> .....	8.00
Toscane: <i>Tomato, Buffalo Mozzarella, olive oil and basil (Depending on season)</i> .....	11.00
Potagère: <i>Salad, cucumber, carrot, avocado, grapefruit</i> .....	11.00
Caprese: <i>Salad, hot goat cheese, toast, nuts, shallot, honey dressing</i> .....	12.00
César: <i>Salad, tomato, croutons, chicken fillet, Parmesan cheese, white dressing</i> .....	12.00
Landaise: <i>Salad, smoked duck ham, gizzards, pine kernel, bacon</i> .....	13.00
Atlantique: <i>Grapefruit salad, shrimp (bouquet), avocado, cucumber, Thai dressing</i> .....	14.00

## Starters

Sautéed shrimps with garlic and parsley.....	14.50
Half cooked salmon with fresh herbs sauce, salad.....	13.50
Fresh goat cheese terrine with apple coulis and granny smith juice, salad.....	11.00
Crumble of candied vegetables with spices, salad, pesto juice.....	12.00
Homemade country Terrine in crust, compote of vegetables.....	11.00
Homemade duck Foie gras and today's chutney, bun.....	17.00
Sautéed fresh duck liver cutlet with Monbazillac wine, toasted bun.....	22.00

## Fishes

Fillet of roasted salmon, Bordeaux red wine sauce, sautéed vegetables, cereals cake.....	16.00
Fillet of steam hake, herbs juice, sautéed vegetables, cereals cake.....	14.50
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, Cognac and orange sauce, mashed potatoes, sautéed vegetables.....	17.00
Roast duck breast with honey and spices, sautéed vegetables, mashed potatoes.....	21.00
Grilled country sausage, pepper sauce, mashed potatoes, sautéed vegetables.....	14.50
Roasted pork chops, green pepper sauce, sautéed vegetables and cereals cake.....	20.50
Beef Tartare (charolais), french fries and salad.....	18.50
Amélia cheese Burger, french fries and salad.....	20.50
Grilled beef (Bavette), Bordelaise sauce, french fries and salad.....	15.50

## Desserts

Farmer house cheese plate AOC (2).....	7.00
Seasonal fresh Fruit salad .....	7.00
Cheese cake with passion fruit.....	7.00
Chocolate mouss with speculos.....	7.00
Crisp chocolate and coffee , whipped cream.....	7.00
Stuffed Macaroon white chocolate and red fruits cream and vanilla ice cream.....	7.00
Today's Tiramisu.....	7.00

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Net prices*