



Our menu is created by our chefs **Michel Portos**, a two Michelin-star chef and Chef of the Year in 2012, and **Clement Courtemanche**, winner of the award Young Talent 2020 of the guide Gault & Millau
Our dishes can be shared

	Price
<u>Starters</u>	
Leeks <i>vegan</i>	18
Mushrooms <i>vegetarian</i>	18
Trout	18
Beef tongue	18
<u>Main dishes</u>	
Carrot <i>vegan</i>	20
Freekeh <i>vegetarian</i>	22
Sea bream	30
Turbot	40
Duck	31
Veal	38
Side	7
<u>Cheese and desserts</u>	
Comté and Goat cheese	17
<i>Cheese from Laurent Dubois, Meilleur Ouvrier de France</i>	
Apple	16
Black chocolate	16
Panna cotta <i>vegan, gluten-free</i>	16
Timut pepper	
Tasting menu for two <i>61 euros per person</i>	122
Tasting menu for three <i>61 euros per person</i>	183
Vegetarian menu	50

If a tasting menu is ordered, all the table is on menus
The list of allergens is available upon request
Prices are in euros and include all taxes and service charge
Quantities are the same, whether in a dish or in a menu

List of allergens

DISHES	GLUTEN	SHELLFISH	EGGS	GROUND-NUT	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	LUPIN	SULFITE	MOLLUSC	FISH
Leeks	0						0		X					
Mushrooms	X		X			X						X		
Trout														X
Beef tongue						0			X					
Carrot														
Freekeh	X					X								
Sea bream						X								X
Turbot					0	X				0				X
Duck	0				0	X								
Veal						X								0
Roasted cauliflower														
Parsnip puree														
Comté & Goat cheese						X			0					
Apple	0		X			X	0							
Black chocolate	X		X	X		X								
Panna cotta					X		0							

X : present in the dish

0 : present in the dish but can be removed