

Les Entrées



TERRINE DE CANARD AUX FIGUES <i>Home -made duck terrine with figs</i>		9.50 €
SOUPE DU CHEF <i>Soup of the day</i>		6.50 €
12 ESCARGOTS FARCIS AU BEURRE D'AIL <i>Dozen of snails cooked in delicious garlic and parsley sauce</i>		9.00 €
SALADE VERTE <i>Fresh green salad</i>		3.50 €
SALADE MIXTE <i>salade verte et tomates</i> <i>Fresh green salad and tomato</i>		4.50 €
SALADE DE CHEVRE CHAUD <i>Green salad toasted goat cheese, tomato, and walnuts</i>	<u>Petite</u> 7.70 €	<u>Grande</u> 9.50 €
SALADE D'ANDOUILLE TIEDE AUX POMMES <i>Green salad, smoked chitterling and apple</i>	9.20 €	10.80 €
SALADE OCEANE (saumon fumé, champignons, tomates) <i>Green salad, smoked salmon mushrooms, tomato</i>	10.00 €	12.00 €
MI-CUIT DE FOIE GRAS DE CANARD <i>Confiture d'oignons au miel</i> <i>Home made duck liver terrine served with onion jam</i>		18.00 €

Tagliatelles (Pasta)



CARBONARA <i>With lardons, mushrooms, cream, topped with a yolk</i>	9.90 €
NORVEGIENNE (Saumon fumé, crème) <i>Smoked salmon, cream</i>	12.50 €
PROVENCALE (VEGETARIENNE) <i>Vegetarian dish with vegetables and tomato</i>	9.80 €

Menu enfant 8.00€ -10ans

Children's meal

JAMBON BLANC FRITES OU PATES

Ham served with french fries or pasta

OU

TAGLIATELLE CARBONARA

Beef and tomato pasta

OU

PIZZA MARGUERITA

Margarita pizza

GLACE OU GATEAU AU CHOCOLAT

Ice cream or chocolate cake

Prix nets en Euros