

PLAT DU JOUR

See the board or ask your waiter

DÉJEUNER - LUNCH

LES HUÎTRES	119/199
French oysters served with mignonette with Kampot pepper 3 pcs / 6 pcs	
SAUMON FUMÉ	179
Smoked salmon with green asparagus & egg mimosa	
SALADE CHÈVRE CHAUD (<i>Vegetarien</i>)	179
Gratinated raw milk goat cheese from Deux Sèvres. Served with salad, vinaigrette, baked apples & walnuts	
CROQUE MONSIEUR / CROQUE MADAME (<i>with a fried egg</i>)	159/169
Toast with ham from Pierre Sajous, mornay sauce, comté cheese, caramelized onions & mustard. Served with salade verte	
TARTINE DE TARTARE DE BOEUF	169
Butter-fried brioche bread with tartare of hand cut Jersey beef, confit egg yolk, tarragon mayo, cornichons, pickled & fried onion. Served with salade verte	
MOULES FRITES À LA CRÈME NORMANDE	219
Mussels steamed in French cider, shallots, garlic & parsley. Served in creamy sauce. Pommes frites & aioli	
TARTARE FRITES	209
Tartare of hand cut Jersey beef. Served with tarragon mayo, cornichons, pickled & fried onions. Pommes frites & aioli	
STEAK FRITES	269
Fillet of beef served with salade verte, pommes frites & sauce bearnaise	
HAMBURGER À LA WILDER " <i>Hommage à la France</i> "	209
Free range beef, comté cheese, ventrèche bacon, onion confit, sauerkraut, cornichons & sauce choron. Pommes frites & aioli	
HAMBURGER VÉGÉTARIEN (<i>Vegetarien</i>)	195
Panko fried celeriac, comté cheese, onion confit, sauerkraut, cornichons, sauce choron. Pommes frites & aioli	

PAIN AU LEVAIN

FRESHLY BAKED SOURDOUGH BREAD WITH FRENCH BUTTER (*per person*) 29

SUPPLEMENT

SALADE VERTE 39 | POMMES FRITES 59 | SAUCE BEARNAISE / CHORON 45