

Weekly Suggestions

From Monday 23rd to Saturday 28th march 2026
Starter 12.50 - Main course 24.50 - Dessert 12.50 - 3-course menu 45.00

GREEN SALAD TOPPED WITH AVOCADO, GRAPEFRUIT AND SHRIMP
OR
CREAM OF ASPARAGUS SOUP WITH CURED HAM CRISPS

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POACHED SKREI COD FILLET (NO) WITH LEMON SAUCE
PARSLEY POTATOES AND MIXED VEGETABLES AND ASPARAGUS
OR
TRADITIONAL VEAL BLANQUETTE WITH MUSHROOMS AND BACON
PILAF RICE AND GLAZED CARROTS
OR
PENNE PRIMAVERA
WITH WILD GARLIC PESTO AND ANTIPASTI VEGETABLES



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VANILLA-STRAWBERRY HOT-AND-COLD DESSERT, ORANGE TUILE
OR
PLATE OF 3 LOCAL AND INTERNATIONAL CHEESES

The Vintage dish

Served from Monday, 23rd March to Sunday, 29th March, 2026 - 36.50

GRILLED BEEF STEAK FROM OUR REGION
CAFÉ DE PARIS BUTTER AND FRIED ONIONS
SERVED WITH LOCAL FRENCH FRIES AND MARKET VEGETABLES

The Sunday roast

Served at lunchtime on Sunday, March 29th, 2026 - 34.50

ROASTED VEAL LOIN WITH MUSTARD, THYME GRAVY SAUCE
RISOTTO WITH WILD GARLIC AND A BUNDLE OF ASPARAGUS

*Does not meet the requirements of the "Fait maison" Label