

Menu

24.50 €

Autumn flavors

Foie gras "home made"

or

Gratin of crayfish tails for salt cod

or

*Salad of goat cheese gratin, ginger bread crumbs and honey
on a toast*

(smoked duck steaks, little tomatoes, raw ham, kernels)

or

Ravioli with crab sauce

Stewed bull with orange and rosemary sauce

or

Grilled piece of beef, chive sauce

(rumsteak)

or

Fish with crab sauce "home made" (as per arrival)

(vegetables, red rice "Camargue")

or

Roasted duck filet with chestnuts stuffing, morel sauce

Cheese

or

Dessert