

## For the aperitif...

**Slice of homemade pâté en croûte, Chutney of the moment, Mesclun. 13.50€**

**Onion soup with local beer, Vercorais Crouton 12.00€**

## Chef's Lunch suggestions (available only for lunch):

**Gourmet salad, 16.00€**  
Mesclun, tomatoes, egg, chicken, goat cheese and dried fruit

**Wild boar burger, 21.00€**  
Brie de Meaux, red wine onion confit,  
Fresh Chips, Savora mayonnaise.

**Butcher's Cut, 30.00€**  
Pomme Pont Neuf, Maître d'Hôtel butter, sucrine.

**Game Return, 28.00€**  
Game stew, gratin Dauphinois.

**Valrhona Molten Chocolate Cake, 12.00€**  
Salted butter caramel ice cream.

**Cheese plate selected by the Chef 9.00€**

**Daily menu at 28.00 €:** appetizer, main course and dessert

**Half-day menu at 22.00 €:** appetizer, main course or main course and  
dessert

**Children's menu at 14.00 € :** main course and dessert

Chicken Tempura or Grilled or Steamed Fish, Chips or vegetables,

Chocolate Molten Cake or Ice cream/Sorbet