

Les Menus

Menu champêtre 20.80 €

Crispy fresh goat cheese with honey,
Mesclun of salad

Or

Country house terrine
Red wine and chicken liver.



Grilled Pork Tenderloin with Yakitori Sauce

Or

Filet of place miller, compote of olives.



Dry cheese plate or farmer cheese.



homemade dessert choice

Menu Moissons 26 €

Homemade foie gras, smoked duck breast, Orange jelly with
cinnamon and salad mesclun

Or

Medallion of smoked salmon stuffed,
Mayonnaise with herbs.



Parsley frogs' legs

Or

Part of the butcher, blue cream

Or

Brochette of red mullet, lobster sauce.



Dry cheese plate or farmer cheese.



homemade dessert choice

Menu Les 2 Toques 33.20 €

discovery plate Moissons :

Semi-cooked duck foie gras home,
Stuffed salmon medallion,
Crispy fresh goat cheese with honey.



Sautéed prawns

Or

Parsley frogs legs.



Confit duck leg and juice

Or

Brochette of red mullet with lobster sauce

Or

Selection of butcher *, cream with morels.



Dry cheese plate or farmer cheese.



homemade dessert choice

Our dishes are served with a garnish and a gratin dish.

* origin FRANCE et UE.

Menu Virée des Monts 29 €

**Make your own meals
by choosing from our three menus:**

Champêtre, Moissons, les 2 Toques.

1 entree choice



1 meal choice



Dry cheese plate
or farmer cheese.



homemade dessert