

## Spring Menu

### Starters

<i>Homemade "France" Foie Gras and Fruit Chutney</i> .....	19.00€
<i>Auvergne-style Salad, Our Way</i> .....	15.00€
<i>Seared Crispy Tuna with Chimichurri Sauce</i> .....	17.00€
<i>Avocado Sashimi and Marinated Shrimp with Exotic Fruits</i> .....	16.00€

### Pisces

<i>Market Catch (subject to availability) *</i> .....	Price based on market rate. Ask for the Specials Board.
<i>Frog Legs with Parsley and Garlic Batter *</i> .....	25.00€
<i>Grilled Octopus Tentacles, Chorizo Emulsion *</i> .....	24.00€
<i>Salmon Tartare with Green Apple and a Cucumber-Lime Shot in Vichy Water</i> .....	23.00€

### Meats

<i>Pan-Seared Duck Breast, Thyme and Preserved Lemon Jus *</i> .....	26.00€
<i>Beef Tartare, Hand-Cut and Prepared In-House *</i> .....	21.00€
<i>Butcher's Cut of the Moment (subject to availability) *</i> .....	Ask for the Specials Board .....
<i>Bone-In Ribeye to Share *(subject to availability: Salers, Charolais, Aubrac or Limousine breeds)</i> .....	Price based on market rate.
<i>* Optional Sauces: Blue Cheese - Tartare</i> .....	1.50€

\* Seasonal Sides

### Cheese

<i>Plate of Auvergne Cheeses and Mesclun Salad</i> .....	8.50€
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### Desserts

<i>Chocolate Lover's Delight</i> .....	9.50€
<i>Red Fruit and Vanilla "Sunshine"</i> .....	9.00€
<i>Crème Brûlée — Flavor of the Day</i> .....	8.00€
<i>Ice Cream Scoops (wide selection of flavors)</i> .....	Ask for the Ice Cream Menu.

## We also offer our Gourmet Menu

- Starter - Main Course - Cheese - Dessert - Drinks not included (Choose dishes from the menu) for 44.00€

Dear customers, Sorry if the translation of this menu is not perfect.

Our business is catering, and we are here to ensure you have a great time.



All our dishes are "homemade"

We prioritize short supply chains, working with carefully selected local producers to ensure the best quality for your enjoyment ...

NET PRICES. SERVICE INCLUDED.