

“*Tout est bon dans le caneton*”



LA RÔTISSERIE D'ARGENT



ENTRÉE EN MATIÈRE

- 6/12 Snails from Burgundy, parsley butter - 15/28€
- Pike quenelles, chopped mushrooms & smoked creamy sauce - 22€ / 31€
- World Champion eggs with mayonnaise, potato salad & mustard seeds - 11€
- House-made foie gras, Porto hibiscus reduction, pear chutney, brioche toast - 29€
- White tarama & toasted brioche (*grated egg, chives, tobiko eggs*) - 18€
- Marbled Label Rouge salmon with nori, cabbage & coconut milk - 26€

“*Pour la broche, commandez avant de partir, vous serez servi sur l'heure... et à point !*”

À LA BROCHE D'ARGENT

- Whole Challans duck in two servings, polenta & jus (for 2 people) - 98€
- Label Rouge half farm chicken, pearled jus, roasted garlic & creamy mashed potatoes - 32€

RÉGAL PRINCIPAL

- Beef fillet, pepper sauce, homemade fries - 39€
- Duck sausage with Tour d'Argent spices & potato mousseline - 28€
- Veal rognons, mustard sauce & potatoes « au gratin » - 29€
- Beef Shoulder in the style of beef Bourguignon - 27€
- Confit duck leg, sautéed baby potatoes - 34€
- Turbot with herb crust, leek fondue, mushrooms & sauce - 34€

Side dishes : potato mousseline, mixed salad, seasonal vegetables, caramelized cauliflower purée, homemade fries, sautéed baby potatoes - 7€

FROMTONS

- Organic cheeses from Sainte-Colombe farm & Comté by Benoît Badoz - 13€

TENTATIONS FINALES

- Chocolate mousse - 14€
- Our famous floating island - 13€
- Ice creams & sherbets {*2 flavors to choose from*} - 8€
(Vanilla, Chocolate, Strawberry, Mademoiselle)
- Caramelized crème brûlée - 13€
- Dessert of the day - 14€