
MENU

Our Chef **Bruno Martinand** and his team offer you their spring seasonal menu.

FORMULAS

STARTER/MAIN COURSE or MAIN COURSE/DESSERT - 22€ (excluding supplements below)

STARTER/MAIN COURSE/DESSERT - 26€ (excluding supplements below)

CHILD'S MENU

12€ (-12 years old)

Chopped steak - fries or pasta of the day

Glass of Coca-Cola or Orangina or orange juice or water syrup


Cup of ice cream (choice of 2 scoops) or cottage cheese

STARTERS

THE TRIO OF C	10€
Cucumber, Crab, Cilantro and Parmesan Tiles	
ARTICHOKE HEART FONDANT	10€
artichoke and its heart with roasted Rocamadour	
L'AMBASSADE MIMOSA	10€
4 half mimosa free range eggs on their nest of guacamole	
BEETROOT TIME	10€
beetroot hummus - garlic, chickpeas, tahina, olive oil - and 2 needles of breadstick	
A 5TH CHOICE OF THE DAY FOR REGULARS (see slate)	10€

Meat origin: born, raised and slaughtered in France.

MAIN COURSES

TUNA SNACKÉ	15€
red tuna steak on market garden peas, soy sauce and marinated tomatoes	
BLACK ARGOAT CHICKEN SUPREME	18€
Label Rouge supreme with vegetable quinoa and curry cream (+3€ in menu)	
THE RUMP STEAK	15€
grilled rump steak, hash browns, corn on the cob and basil jus	
SMALL ROAST LEG OF LAMB	19€
stretched out on a fondue of carrots and smoked garlic (+4€ in menu)	
STEAK TARTARE	17€
prepared or not, round trip or not, it remains a must for golfers, served with chips and salad (+2€ in menu)	
THE FISH & CHIPS	17€
cod as good as in the kingdom! served with chips, salad and tartar sauce (+2€ in menu)	
TRAWL PLATE (see slate)	23€
(+8€ in menu)	
THE PASTA OF THE DAY (see slate)	15€
THE DAILY SPECIAL (see slate)	15€
THE CLASSIC BURGER	19€
minced steak, tomato, onion, raclette, Grisons meat, black garlic and brioche bread (+4€ in menu)	
 THE VEGETARIAN BURGER	15€
soy steak, tomato, onion, raclette, black garlic and brioche bread	

DESSERTS

L'AMBASSADRICE	8€
chocolate marquise, Breton shortbread and carrot/mango and chocolate/ginger coulis	
LE MILLEFEUILLE DE SOPHIE VERSION 2.0	8€
revisited with lemon cream, lemon marmalade and meringue	
LA FÊTE FORAINE	8€
meringue, rhubarb mousse and fresh strawberries	
LE CASSE-NOISETTES	8€
financier with praline cream, rose des sables tuile and caramelised hazelnuts	
GOURMET COFFEE OR TEA	11€
set of 3 miniature desserts (+3€ in menu)	
EPHEMERAL SWEETNESS (see slate)	8€
ICE CREAM AND SORBETS	8€
3 scoops of your choice: red fruit coulis, chocolate or coffee sauce, chantilly, crêpe dentelle	
CHEESE PLATTER	8€

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