
MENU

Our Chef **Bruno Martinand** and his team offer you their winter menu, until 20 March 2022.

OPTIONS

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

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

KIDS MENU

12€ (-12 years)

Chopped steak - chips 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

SMOKED SALMON 10€

Norwegian origin with 2 celery and Granny Smith apple

EGGS MEURETTE 10€

free range eggs deliciously simmered and served with their toast

 **HOMEMADE VEGETARIAN TERRINE** 10€

leeks, carrots & feta with raspberry vinegar herb cream

THE COMFORTING POTATO 10€

gratinated with reblochon cheese, on a bed of lamb's lettuce and chiffonade of Bayonne ham

A 5TH CHOICE OF THE DAY FOR REGULARS (see slate) 10€

Meat origin: born, raised and slaughtered in France.

DISHES

GIGOLETTE DE CANARD	15€
braised and sliced Muscovy duck with porcini mushrooms, served with a gratin of Sarlatan potatoes	
RISOTTO AND COD	15€
mushroom risotto with cod and coriander	
GRILLED ENTRECOTE	23€
shallot sauce and boiled potatoes	(+8€ in menu)
LAMB MOUSE	23€
served with its green cabbage confit with garlic	(+8€ in menu)
STEAK TARTARE	17€
prepared 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)
PASTA OF THE DAY (see slate)	15€
DISH OF THE DAY (see slate)	15€
CLASSIC BURGER	19€
beef burger, 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'AMBASSADEUR	8€
the ideal dessert to share (or not)... 5 mini dark chocolate biscuit bites, filled with white chocolate and almond, all sprinkled with passion fruit	
SOPHIE'S MILLEFEUILLE	8€
revisited, without counting the leaves again! caramelised puff pastry, orange cream and candied kumquats	
THE CHEESE CAKE THAT DELIGHTS	8€
crunchy biscuit with speculoos and blueberries	
TARTE TATIN WITH A NORMAN ACCENT	8€
our pastry chef's signature dessert with a little crème fraiche	
COFFEE OR TEA GOURMAND	11€
set of 3 miniature desserts	(+3€ in menu)
EPHEMERAL DESSERT (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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