

Starters

*Pumpkin cream and light chestnut cream	6.50€
Semi-cooked duck foie gras with Espelette pepper, fig compote and gingerbread	15.00€
Aumonière with Crottin de Chavignol, golden apple and honey, thin slices of speck and arugula	12.00€
Smoked salmon, brain de canut and buckwheat blinis	14.00€
* Homemade duck terrine with green pepper and soft fruits	9.50€
6 fine oysters from Claire n ° 2 Marennes	12.00€
Autumn salad: Green salad and endive, poached egg, bacon, croutons, diced Beaufort, walnut oil vinaigrette	* Small 7.50 € Big 14.00€

Meats

Confit duck leg	19.00€
* Roasted Beaujolaise andouillette, mustard sauce	18.00€
Ramen with soba noodles and marinated chicken, Vegetable broths, fresh soya, spring onion, coriander, lime	18.00€
* Shepherd's pie with beef cheek and sweet potatoes	16.00€
Beef fillet (170g) with candied shallots	26.00€
* Soy caramel pork tenderloin	16.00€
Beef Tab (160 g) a la plancha with red wine sauce	18.00€
* Shepherd's pie with soy milk, sweet potatoes, mushrooms and vegetables	16.00 € 

Fishes

Arctic char fillet with spirulina	21.00€
Monkfish medallion with American sauce	22.00€
* Regional trout fillet with sorrel	17.00€
* Salmon spinach lasagna	16.00€
* Dombes pike quenelle, shellfish coulis	15.00€

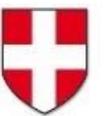


These dishes are certified vegetarians

Accompaniments of your choice: French fries - Fresh homemade Taglioni - Hash Browns with parsley - Pan-fried old vegetables: Rutabaga, Jerusalem artichoke, parsnip, colored carrots
The first accompaniment is free then the second to **1,70€**



Dishes from our region



* Tartiflette revisited by our Chef	16.00€
Reblochonnade (farmer reblochon, potato, cold meats, salad)	18.00€
Savoyard fondue and green salad, charcuterie 2 pers, mini	19.00€ / personne
Raclette de Brezain, cold meats and green salad 2 pers, mini	20.00€ / personne

Fresh homemade pasta

* Taglioni with pesto, wild garlic 	14.00€
* Taglioni Savoyardes: smoked bacon and reblochon cream	16.00€
Taglioni "Tartufata" sauce, mushrooms and summer truffle, diced foie gras	19.00€

Cheese

Cheese cart from here and elsewhere	9.00€
* Cottage cheese with red fruit coulis	5.50€

Ice cream



Vanilla & macadamia, dark chocolate, coffee, salted butter caramel, chartreuse, rum raisin	
Sorbets: lemon, strawberry, vine peach	3.00€
Ice cream 1 scoop *	4.00€
Ice cream 2 scoops *	5.00€
Ice Cream 3 Scoops *	
Whipped cream supplement, Smarties	0.70€/sup

Desserts

* Pineapple crumble, coconut, rum and raisin ice cream	7.00€
Génépi crème brûlée	8.00€
* Tenderness coffee and "little cookie from my childhood"	6.50€
Poached pear in red wine, vanilla ice cream and chocolate hazelnut or raspberry	6.50€
 incier cookie	
* Faisselle Fromage blanc, coulis of red fruits and blueberries or honey from our region	5.50€
Chocolate passion of the moment	8.00€
* Tiramisu with chestnut cream and speculos	6.50€