



OPEN EVERYDAY
FOR LUNCH AND
DINNER

When you feel hungry, then a good meal is yet to come !

STARTERS

Herring and potato salad with a drizzle of olive oil	5,50€
Pig's head carpaccio with ravigote sauce	4,90€
Poached egg with Chaource cream and Champagner ratafia	8,00€
Counter-style egg with tartare sauce	3,50€
Mimosa leeks	4,50€
Smoked sausage with warm potatoes	5,50€
Gizzards salad	7,50€
Bone marrow with toasted bread	8,00€
Traditional French onion soup, gratinated with cheese	6,00€
Charcuterie platter	5,00€
Small warm goat cheese salad with grilled bacon lardons	9,90€

FANCY A PROPER SANDWICH ?
Sandwich?
5,00€

Butter, gherkin, salad and of your choice :
rillettes / saucisson / ham or cheese



MAIN DISHES

Andouillette from Troyes*	13,90€
Authentic beef bourguignon, coquillettes	13,50€
Roasted free-range chicken with its cooking jus*	15,50€
Shepherd's pie, green salad	12,50€
Charolais steak, cooked in butter*	14,90€
Unprepared raw beef tartare*	14,90€
Coquillettes risotto with truffle	12,50€
Tartiflette with black truffle cream and grilled bacon lardons	12,90€
Cod brandade, green salad	13,90€
Dauphiné ravioli filled with blue cheese honey and walnut	13,50€
Grilled sausage and buttery mashed potatoes	12,90€
Pike quenelle, green salad	12,90€
Chef's « Petit Salé » with lentils	15,90€

*CHOOSE YOUR GARNISH

French gratin Dauphinois with blue cheese / Fresh fries / Green salad /
Homemade smashed potatoes in cooking jus

Choose your sauce

Black pepper / Whole grain mustard /
Chaource cheese from Mussy

EN DIRECT de la CRIÉE:
LA PECHÉ
du jour*

15€

* fish of the day

* for the kid

Quel
MENU
pour les
ENFANTS
?

CHEESES Choose 2: 6€
Chaource / Blue Cheese / Comté / Brie

DESSERTS

Chocolate mousse	4,00€	Cottage cheese, honey, almonds	3,50€
Crème brûlée	4,00€	Chocolate fondant	6,50€
Floating island	5,00€	Crêpe with sugar	3,50€
Homemade pear yarrow cake	6,50€	Crêpe with caramel	4,50€
Big profiterole with crunchy cracker	5,90€	Crêpe with Nutella	6,00€
Dessert of the day	6,00€		

Avec notre sélection de
GLACES
SORBETS
et
préparez vous à fondre!

ice cream and sorbet

Sorbets & alcohol

Apple Calvados	4,00€
Pear Williams	4,00€
Lemon Vodka	3,00€

Artisanal ice cream

1 scoop of your choice	2,50€
Chocolate, vanilla, coffee, caramel, pear, apple, lemon, strawberry	

Extra topping: 3,50€, Extra sauce: 2,00€, Change of garnish: +1,50€

Coquillettes with chicken
& cream + 1 scoop of ice cream

11€

* until 12yrs

Don't be mistaken!

WE SERVE ONLY GRAND CRU WINES HERE!



Red wines	glass	25cl	jar	btl.
Vins des routiers IGP Gard Cellier Chartreux	3,50€	6€	11€	17€
IGP Pays D'Oc Les Jamelles Merlot	4€			21,50€
Ventoux Rouge Les Dictons	4,50€			23€
St Mont Beret Noir Plaimont				29€
Côtes du Rhône V. Clocher Maison Anjoux				23,50€
IGP Pays d'Oc Les Alizies, Syrah				24€
Luberon Grand Marrenon				37€
Brouilly Domaine jambon				36€
Morgon Domaine jambon				36€
Bordeaux Château Cerase				19€
Côtes de Bourg Château Tuileries Gouribon				25€
Bourgogne Pinot Noir La Compagnie de Bourgondie				36,50€
Hautes Côtes de Beaune Nuiton Beaunoy				49€

White wines	glass	25cl	jar	btl.
Vins des routiers IGP Gard Cellier Chartreux	3,50€	6€	11€	17€
Chablis Domaine des 4 saisons	9€			52,50€
Charmes Moelleux Colombelle	5€			27,50€
Les Jamelles Chardonnay				22€
Sancerre Ducroux				51,50€

Rosé wines	glass	25cl	jar	btl.
Vins des routiers IGP Gard Cellier Chartreux	3,50€	6€	11€	17€
Vin de Provence IGP Med Lauzade	5€			22€
Côte de provence Les Limberts				30€

Champagnes	verre	btl.
Clérambault Brut tradition	9€	45€
Clérambault Rosé brut	11€	65€

Aperitifs	btl.	glass
Cidre brut	14€	5€
Coupe de prosecco blanc Edoardo Rota		4€
Kir vin blanc		5€
Kir royal		9€
Ricard 4cl		4€
Suze 4cl		4€
Ratafia de champagne 7cl		7€
Apologia		5€
Martini blanc, rouge 8cl		5€
Porto rouge 8cl Cruz		5€

Alcohol & digestifs	4cl
Cognac Hennessy	10€
Armagnac Duc de Camilhac	6€
Calvados Beaujour	6€
Rhum French Overseas	11€
Whisky Kujira	11€
Mirabelle	5€
Poire William	5€
Get 27	5€

Cocktails	
Mojito	9€
Version virgin	7€
Spritz Aperol	9€
Extra crème (Passion, Mango, Raspberry or Strawberry)	+2€

HERE, WE LIKE IT WHEN IT IS FOAMY!



Others	25cl	50cl
Panaché	3,90€	6,90€
Monaco	3,90€	6,90€
Picon bière	5,30€	9€
Supplément sirop	+0,50€	

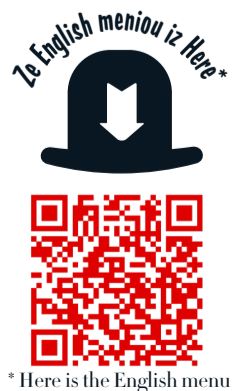
On tap	25cl	50cl
Tigre Bock	4,90€	8€
1664 Blanche	5,30€	9€
Grimbergen rouge	5,30€	9€
La bête ambrée	5,30€	9€
Brooklyn defender, IPA 5.5°	6€	10€

Bottles	
Brooklyn sans alcool	7€
Desperados	8€



Softs	
Carola, 1 liter Water from Grand est	5€
Carola sparkling, 1 liter Water from Grand est	5€
Coca cola, Coca cola zéro, 33cl	4€
Coca cola cherry, 33cl	4,50€
Orangina, 25cl	4€
Perrier	4,50€
Fine thé pêche, 33cl (iced tea)	4€
Water and syrup of your choice	2,90€
Lemonade, 25cl	3,50€
Diabolo	4€
Schweppes tonic, 25cl	4€
Schweppes agrumes, 25cl	4€
Carabos fruit juice, 25cl	4,50€
Apricot, Strawberry, Apple, Pineapple, Tomato Orange	

EXPRESSO, CAPPUCCINO, SHORT ...		
Expresso	2,20€	Noisette 2,30€
Long	2,20€	Coffee with cream 4€
Cappuccino	4,60€	Hot chocolate 4€
Decaf	2,30€	Tea or tea infusion 4€



Here we pay by cards, cash or with restaurant tickets. No bank cheque. Price in € VAT included, service included. Allergens available upon request.

* Here is the English menu