



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€
Artisanal meat paté in a pastry crust	5,00€

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€

EN DIRECT de la CRIÉE:  
**LA PECHÉ**  
du jour\*

15€

\* fish of the day

\* for the kid

Quel MENU pour les ENFANTS ?

Choose your sauce  
Black pepper /  
whole grain mustard /  
Chaource cheese from Mussy

CHEESES

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

DESSERTS

Chocolate mousse	4,00€	Rum baba	7,00€
Crème brûlée	4,00€	Dessert of the day	6,00€
Floating island	5,00€	Chocolate fondant	6,50€
Cottage cheese, honey, almonds	3,50€	Crêpe with sugar	3,50€
Big profiterole with crunchy cracker	5,90€	Crêpe with Nutella	6,00€
Tarte tatin with fresh cream	6,50€	Crêpe with caramel	4,50€

\*CHOOSE YOUR GARNISH  
French gratin Dauphinois with blue cheese / Fresh fries / Green salad /  
Homemade smashed potatoes in cooking jus

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

ice cream and sorbet

Sorbetes & 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	

Coquillettes with chicken  
& cream + 1 scoop of ice cream

**11€**

\* until 12yrs

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

**Don't be mistaken !**

**WE SERVE ONLY GRAND CRU WINES HERE !**



Red wines	glass	25cl	jar	btl.
Vins des routiers Gardilles	3,50€	6€	11€	17€
IGP Pays D'Oc Les Jamelles Merlot	4€			21,50€
IGP Vaucluse Courtedune				27€
St Mont Beret Noir Plaimont				29€
Côtes du Rhône Maison Tardieu				23,50€
Pinot noir Buxy				24€
Luberon Grand Marrenon				37€
Brouilly Domaine Douby				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 Nuits Nuiton Beaunoy				49€
White wines	glass	25cl	jar	btl.
Vins des routiers Gardilles	3,50€	6€	11€	17€
Petit Chablis Domaine Passy le clou	9€			52,50€
Charmes Moelleux Plaimont	5€			27,50€
Les Jamelles Chardonnay				22€
Rosé wines	glass	25cl	jar	btl.
Vins des routiers Gardilles	3,50€	6€	11€	17€
Vin de Provence IGP Med Lauzade	5€			22€
Côte de provence Les Limberts				30€
Champagnes	glass			btl.
Franck Ellner Brut tradition			10€	55€
Franck Ellner Rosé brut			11€	65€

Aperitifs	btl.	verre
Cider brut	14€	5€
Glass of white prosecco Edoardo Rota		4€
Kir vin blanc		5€
Kir royal		9€
Ricard 4cl		4€
Suze 4cl		4€
Ratafia de champagne 7cl		7€
Apologia		
Martini blanc, rouge 8cl		5€
Porto rouge 8cl		5€
Cruz		

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€



**HERE, WE LIKE IT WHEN IT IS FOAMY !**

On tap	25cl	50cl	Others	25cl	50cl
Jupiler	4,90€	8€	Panaché	3,90€	6,90€
Tripel Karmeliet blonde	5,30€	9€	Monaco	3,90€	6,90€
Hoegaarden blanche	5,30€	9€	Picon bière	5,30€	9€
Bottles			Add on : syrup	+0,50€	
Brooklyn sans alcool		7€			
Desperados		8€			



Softs			
Carola, 1 liter Water from Grand est	5€	Water and syrup of your choice	2,90€
Carola sparkling, 1 liter Water from Grand est	5€	Lemonade, 25cl	3,50€
Coca cola, Coca cola zéro, 33cl	4€	Diabolo	4€
Coca cola cherry, 33cl	4,50€	Schweppes tonic, 25cl	4€
Orangina, 25cl	4€	Schweppes agrumes, 25cl	4€
Perrier	4,50€	Caraïbos fruit juice, 25cl	4,50€
Fine thé pêche, 33cl (iced tea)	4€	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. Prices in € VAT included. Allergens available upon request.