



## MENU

Monday to Friday

12h00 à 13h30

19h00 à 21h30

WIFI: AIRFIELD : airfield

### THE STARTERS

HOMEMADE GRAY SHRIMP CROQUETTE <i>Variation around Celery, Granny Smith Apple Condiment</i>	21,50 € 33,50 € m.course
ORGANIC 63° EGG <i>Spelled Puree, Roasted Salsify, Mango Condiment, Bacon</i>	19,50 € 25,50 € m.course
TOPINAMBOUR & PEAR CREAM SOUP <i>Mushroom Emulsion, Smoked Duck Rappé</i>	18,50 € 24,50 € m.course
HOUSE-SMOKED LABEL ROUGE SALMON <i>Ricotta with Horseradish, Guacamole of Wasabi, Dashi with Homemade Vinegar</i>	26,00 € 34,00 € m.course
ROASTED DIEPPE SCALLOPS <i>Pumpkin Puree, Lingonberry, Chestnut Bisque &amp; Lemongrass Emulsion</i>	28,50 € 39,50 € m.course

### THE MAIN COURSES

CHEF'S VEGETABLE DISH <i>Variation Around Seasonal Vegetables of the Moment According to Chef's Inspiration</i>	26,50 € 20,50 € as starter
BEEF TARTARE <i>Grenaille Potatoes, Salad &amp; Homemade Ketchup</i>	31,50 € 23,50 € as starter
RACK OF VEAL <i>Roasted Cauliflower, Roasted Buckwheat Green Walnut and Truffled Juice Condiment</i>	36,00 €
"QUERCY" DUCK BREAST <i>Puree &amp; Roast Parsnips, Pomelos Beetroot Ketchup and Gnocchi of the Moment</i>	32,50 €
FISH (CATCH OF THE DAY) <i>Leek, Onion, Ponzu Condiment Mussels Juice Emulsion</i>	39,50 €
DOE FILLET <i>Candied Red Cabbage, Homemade Spaetzle, Lingonberry Condiment, Fir Oil and Brown Juice</i>	38,50 €
TUNA STEAK <i>Mashed Potatoes with Herbs, Condiment with Mushrooms, Black garlic, Virgin Moquette oil from Vendée</i>	34,50 €

### FROM THE GRILL

<u>MEAT</u> <i>Black Angus Beef Paleron</i>	29,50 €
<i>Irish Prime Beef Fillet</i>	39,50 €
<i>Beef Rib for 2 persons</i>	88,00 €
<u>SIDE DISH</u> (1 choice included) <i>Mashed Potatoes</i>	5,00 € for extra
<i>Pont-Neuf Potatoes (Big French Fries)</i>	
<i>Seasonal Vegetables</i>	
<u>SAUCES</u> (1 choice included) <i>Beef Juice / Béarnaise Sauce / Pepper Sauce</i>	3,00 € for extra

### THE DESSERTS & CHEESE

CHOCOLATE CAKE <i>Variation around the Pear</i>	14,00 €
CREME BRULEE WITH MADAGASCAR VANILLA <i>Mango chutney, pineapple and coconut emulsion</i>	12,50 €
GOURMET COFFEE (Hot non-alcoholic drink of your choice) <i>Some Preparations around Gluttony</i>	14,50 €
DAME BLANCHE "MY WAY" <i>Ganache whipped with Almonds, Chocolate Crumble, Vanilla Ice Cream and Chocolate Sauce</i>	13,50 €
CHEESE PLATE & CONDIMENTS	16,50 €