

TO SHARE

PLATE OF SEVILLE HAM 80gr	22 €
MIXED BOARD	22 €
CHARCUTERIE BOARD	18 €
HOMEMADE BLACK SAUSAGE	16 €
MÉDOC OYSTERS, special N°3 (M. Lucet)	
For 3/8€ - 6/16€ - 9/20€ - 12/26€	

STARTERS

ROASTED CARROT SALAD WITH HONEY	✓	9 €
Poached egg		
ASPARAGUS, Mousseline sauce	✓	9 €
SEAFOOD PLATTER		24 €
AVOCADO AND SHRIMPS		12 €
Cocktail sauce		
SEAFOOD VOL-AU-VENT		17 €
SEMI-COOKED FOIE GRAS, brioche		24 €

FISH

COD FILLET	26 €
Gloucester sauce and baby carrots	
SALMON FILLET	24 €
Robert sauce, vegetables, persillade	
OCTOPUS GRENOBLOISE STYLE	42 €
Glazed vegetables (for 2 people)	

MEAT

BRAISED BEEF CHEEK	26 €
Red wine sauce and vegetables	
PORK TENDERLOIN	24 €
Yorkshire sauce, roasted sweet potatoes	
DUCK BREAST	28 €
Solferino sauce, sautéed potatoes & mushrooms	
VEAL CHOP	39 €
Thyme & meat jus, sautéed vegetables	
BEEF RIB, meat jus	86 €
French fries, salad (for 2 people)	

CHEESE



CHEESE BOARD	16 €
FARMHOUSE SAINT-NECTAIRE	8 €

DESSERTS



CANELÉ PROFITEROLE	12 €
BLACKCURRANT BAVAROIS	7 €
CRÊPES SUZETTE	7 €
ALICE'S MARQUISE	9 €
RUM BABA	7 €
CHOCOLATE FUELAN & fleur de sel	9 €
GOURMET COFFEE	12 €

OUR MENUS

Lavinal

29 €

ROASTED CARROT SALAD WITH HONEY, poached egg ✓
or
ASPARAGUS, Mousseline sauce ✓

SALMON FILLET
Robert sauce, vegetables, persillade
or
PORK TENDERLOIN
Yorkshire sauce, roasted sweet potatoes

BLACKCURRANT BAVAROIS
or
RUM BABA

Menu sizes

Gourmet

45 €

SEAFOOD VOL-AU-VENT
or
SEMI-COOKED FOIE GRAS, brioche

COD FILLET
Gloucester sauce and baby carrots
or
DUCK BREAST
Solferino sauce, sautéed potatoes & mushrooms

ALICE'S MARQUISE
or
CHOCOLATE FUELAN & fleur de sel

Menu sizes

Vigneron

Starter, Main Course or Main course, Dessert 21 €
Starter, Main Course and Dessert 27 €
On blackboard

*Subject to availability, excluding groups (8 people or more).
Lunch from Monday to Friday, excluding public holidays.

Kids menu

Water and syrup
Meat or Fish + Dessert 13 €
Up to 8 years old

VEGETARIAN INSPIRATION MAIN COURSE 20 €
Vegetarian or adaptable dish ✓
Food allergy? Ask us for advice.
Meats of French origin.
Our chef creates a market cuisine by favoring local producers.
Net prices, service included.