


À LA CARTE

TO SHARE

COLD CUTS BOARD	16 €
CHEESE BOARD 	15 €
MIXED BOARD	18 €
BURGUNDY SNAILS, PERNOD BUTTER	22 €
MEDOC OYSTERS - SPECIAL N° 3 (M. LUCET)	
By 3 : 8 €6 – By 6 : 14 € - By 9 : 20 € - By 12 : 26 €	

STARTERS

FRENCH ONION SOUP 	9 €
COCOTTE EGG MUSHROOMS	10 €
Grenier Médocain local cold cut	
AVOCADO, DRIED DUCK MAGRET & CONDIMENTS	14 €
SCALLOPS & NOILLY PRAT	18 €
SEMI-COOKED DUCK FOIE GRAS IGP	21 €
Chutney	

FISH

HADDOCK FILLET	26 €
Glazed vegetables	
STURGEON WITH RED BUTTER	28 €
Steamed potatoes	
SEARED TUNA STEAK	24 €
Grenobloise sauce and parsnip puree	

MEAT

LAMB SHANK	29 €
Potatoes and mushrooms	
ROASTED CHICKEN THIGH	22 €
French Baby potatoes, herb-infused cooking juice	
VEAL SWEETBREADS	36 €
Sainte-Croix du Mont, sautéed vegetables	
BEEF RIB (for 2)	85 €
French fries, salad, butter “Maître d’hôtel”	

CHEESE

CHEESE PLATE	8 €
MIXED GREEN SALAD 	6 €

DESSERTS

BOURDALOUE TART	12 €
LEMON SORBET COLONEL	12 €
CHOCOLATE GANACHE	8 €
Clementine and biscuit	
BAKED APPLE	7 €
Vanilla Ice Cream	
RICE PUDDING	7 €
Milk jam	
AFFOGATO	8 €
« CAFÉ GOURMAND »	12 €
« CHAMPAGNE GOURMAND »	19 €


VEGETARIAN INSPIRATION MAIN COURSE  20 €

 : Vegetarian dishes or adaptable

French origin meat

LAVINAL MENU

29 €

FRENCH ONION SOUP 
or
COCOTTE EGG
Mushrooms and “grenier médocain”
local cold cut



SEARED TUNA STEAK
Grenobloise sauce and parsnip puree
or
ROASTED CHICKEN THIGH
Baby potatoes, herb-infused cooking juice



BAKED APPLE
Vanilla Ice Cream
or
RICE PUDDING
Milk jam

Menu sizes

GOURMET MENU

45 €

AVOCADO, DRIED DUCK MAGRET,
AND CONDIMENTS
or
SCALLOPS
Noilly Prat



HADDOCK FILLET
Glazed vegetables
or
LAMB SHANK
Potatoes and mushrooms



LEMON SORBET COLONEL
With Vodka
or
CHOCOLATE GANACHE
Clementine and biscuit

Menu sizes

VIGNERON MENU

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

For lunch, from Monday to Friday *

On blackboard

*Upon availability
Excluding groups (more than 8) and bank holidays

KIDS MENU

Water and syrup, Meat or Fish + Dessert
Up to 8 years old 13,00 €

Our Chef is preparing a market cuisine, with
fresh products only and mainly locals

Net prices