

TO SHARE

PLATE OF SEVILLE HAM 80gr	22 €
MIXED BOARD	22 €
CHARCUTERIE BOARD	18 €
CHEESE BOARD ✓	16 €
KALAMATA & CHALKIDIKI OLIVES ✓	12 €
SMALL VEGETABLES AND ANCHOIADE ✓	16 €
MÉDOC OYSTERS, special N°3 (M. Lucet)	
For 3/8€ - 6/16€ - 9/20€ - 12/26€	

STARTERS

GREEK-STYLE MUSHROOMS ✓	9 €
LEEKS VINAIGRETTE, chorizo and soft-boiled egg	9 €
ZUCCHINI & LEMON ENTREMET ✓	14 €
TROUT CARPACCIO WITH DILL	17 €
From Saint-Etienne de Baïgorry	
Baerii "Sturia" Caviar 5g (Extra €15)	
SEMI-COOKED FOIE GRAS, Sauternes jelly	24 €

FISH

RED GURNARD FILLET	24 €
Duxelles sauce, glazed vegetables	
WHITING STEAK	26 €
Grilled tomato and escabeche sauce	
GRENOBLE-STYLE SKATE WING	48 €
Glazed vegetables (for 2 people)	

MEAT

"LIMOUSIN" BEEF TARTARE	26 €
French fries	
ROASTED CHICKEN THIGH	24 €
Roasted potatoes, Andalusian sauce	
DUCK BREAST & MONTMORENCY SAUCE	28 €
Beetroot purée	
PREMIUM VEAL CHOP	39 €
Chateaubriand sauce and sautéed vegetables	
BEEF RIB, wine salt butter	85 €
French fries, salad (for 2 people)	

CHEESE ✓

Cheese plate	8 €
Mixed green salad	6 €

DESSERTS ✓

RASPBERRY TART	12 €
CHOCOLATE & MINT CREAM, crumble	7 €
PISTACHIO FINANCIER, blackcurrant sorbet	7 €
GRAND MARNIER PARFAIT	8 €
STRAWBERRY MELBA	7 €
CHOCOLATE FUELAN	9 €
GOURMET COFFEE	12 €

OUR MENUS

Lavinal

29 €

GREEK-STYLE MUSHROOMS ✓  
**or**  
 LEEKS VINAIGRETTE, chorizo and soft-boiled egg

RED GURNARD FILLET  
 Duxelles sauce, glazed vegetables

**or**  
 ROASTED CHICKEN THIGH  
 Roasted potatoes, andalusian sauce

PISTACHIO FINANCIER, blackcurrant sorbet

**or**  
 CHOCOLATE & MINT CREAM, crumble

Menu sizes

Gourmet

45 €

SEMI-COOKED FOIE GRAS, Sauternes jelly

**or**  
 TROUT CARPACCIO WITH DILL  
 From Saint-Etienne de Baïgorry

WHITING STEAK, grilled tomato and escabèche sauce

**or**  
 DUCK BREAST & MONTMORENCY SAUCE  
 Beetroot purée

GRAND MARNIER PARFAIT

**or**  
 CHOCOLATE FUELAN

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 dishes ✓

Food allergy? Ask us for advice.

Meats of French origin.

Our chef creates a market cuisine by favoring local producers