

## 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

LENTIL SALAD, with bacon and soft-boiled egg	9 €
TOMATO SALAD ✓	12 €
Basil whipped cream and pine nuts	
ENTREMETS, fennel, lemon and smoked herring	14 €
FORESTIÈRE TOAST ✓	14 €
SALMON RILLETES, toasted brioche	16 €
SEMI-COOKED FOIE GRAS, corn bread	24 €

## FISH

COD FILLET	26 €
Grenobloise style with steamed potatoes	
TUNA STEAK BASQUAISE STYLE	23 €
TROUT WITH ALMONDS	29 €
Glazed vegetables	

## MEAT

LIMOUSIN BEEF TARTARE	26 €
Horseradish and french fries	
GUINEA FOWL SALMIS	26 €
New potatoes with parsley	
DUCKLING FILLET	27 €
Montmorency sauce and roasted zucchini	
VEAL CHATEAUBRIAND	36 €
Meldoise sauce and sautéed vegetables	
BEEF RIB, Colbert butter	86 €
French fries, salad (for 2 people)	

## CHEESE ✓

CHEESE BOARD	16 €
FARMHOUSE SAINT-NECTAIRE	8 €

## DESSERTS ✓

MILLEFEUILLE	12 €
LEMON BLANC-MANGER	7 €
CRÈME BRULÉE	7 €
ICED NOUGAT	9 €
STRAWBERRY MOUSSE & MERINGUE	7 €
CHOCOLATE FUELAN & fleur de sel	9 €
AFFOGATO	8 €

## OUR MENUS

Lavinal

29 €

LENTIL SALAD, with bacon and soft-boiled egg  
or  
ENTREMETS, fennel, lemon and smoked herring

TUNA STEAK BASQUAISE STYLE

or  
GUINEA FOWL SALMIS  
New potatoes with parsley

LEMON BLANC-MANGER

or  
STRAWBERRY MOUSSE & MERINGUE

Menu sizes

Gourmet

45 €

SALMON RILLETES, toasted brioche  
or  
SEMI-COOKED FOIE GRAS, corn bread

COD FILLET  
Grenobloise style with steamed potatoes  
or  
DUCKLING FILLET  
Montmorency sauce and roasted zucchini

ICED NOUGAT  
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 dishes ✓  
Food allergy? Ask us for advice.  
Meats of French origin.  
Our chef creates a market cuisine by favoring local producers.  
Net prices, service included.