

Starter

Charcuterie board or Mixed board with cheese				21
Traditional French Onion Soup, gratiné				13
Salmon Gravelax with citrus fruits				17
Périgord-style salad with foie gras, smoked duck breast and poached pear	Petite	14	Grande	28
Frog legs with parsley, creamy garlic cream				16
Deviled eggs with tuna belly, green salad				11
Caesar salad with chicken bistrot des fables style	Petite	13	Grande	26
Snails out the shell, pan fried with bacon and sweet peppers				17

Suggestion of the chef

Duck foie gras terrine from Maison Duperier, fig chutney				24
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Main Course

Beef tartare, french fries and mixed salad				25
Traditional veal blanquette, pilaf rice, carrots and mushrooms				28
Beef Fillet with green peppercorn or béarnaise sauce with french fries				41
Roasted cod, saffron white butter, mussels and leek				27
Squid ink risotto with roasted squid and chorizo				28
Chicken supreme with mushroom, baby potatoes and porcini cream				28
Half duck breast with honey-rosemary sauce, carrot puree with cumin				28
Pan-seared scallops, pumpkin purée, shellfish bisque and smoked salmon				32
Croque-monsieur or croque-madame, french fries and salad	16 Mr	17	Madame	
Vegetarian (please ask us)				17

Dessert

Profiteroles, vanilla ice cream, chocolate sauce and almond	13.5
Volcano lava chocolate cake with hazelnut and custard	12
Pavlova, with mango and passion fruit	12.5
Brioche, French-toast style, salted caramel ice cream	11
Bourbon-vanilla Crème brûlée	10.5
Dark rum Baba with whipped cream	14
Tarte Tatin, Vanilla cream	10
Coffe with a selection of mini desserts	11.5

Lunch Menu (Monday to Friday excluding public holidays)

Starter of the day + Main of the day or Main of the day + Dessert of the day 24

Starter of the day + Main of the day + Dessert of the day 29

Sunday

Herb-roasted chicken, fresh-cut fries 22

Monday

Baked egg with Maroilles cheese

Duck leg confit with Sarlat-style potatoes (garlic & parsley)

Bourdaloue pear tart with vanilla ice cream

Tuesday

Cream of cauliflower with crispy prawn

Seafood sauerkraut with white butter and saffron

Panna cotta with kiwi and pineapple

Wednesday

Céleriac rémoulade with green apple

Beef stew with red wine and tender carrots

Chocolate mousse

Thursday

Endive salad with bacon and a poached egg

Braised pork cheek, Basque-style, with mashed potatoes

Crêpes with salted-butter caramel and caramelised apples

Friday

Cream of scallop soup with a small crispy sticks

Fish and chips with tartar sauce

Lemon cake with vanilla whipped cream