

Starter

Charcuterie board or Mixed board with cheese	21
Traditional French Onion Soup, gratiné	13
Fresh and smoked salmon tartare with horseradish cream	17
Gratinated clams and mussels with herb butter	16
Frog legs with parsley, creamy garlic cream	16
Deviled eggs with smoked haddock and crudités	11
Caesar salad with chicken bistro des fables style	Small 13 Big 26

Snails from bourgogne, stuffed with garlic parsley butter

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 sea bass fillet with fennel, artichokes and taggiasca olives	27
Traditional gratinated cassoulet	29
Chicken supreme with mushroom, baby potatoes and porcini cream	28
Half duck breast with honey-rosemary sauce, carrot puree with cumin	28
Scared scallops and prawns with green curry risotto	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, peanut ice cream	11
Bourbon vanilla Crème brûlée	10.5
Dark rum Baba with whipped cream	11
Chocolate and caramel tart, almond milk ice cream	12
Citrus fruit salade, mandarin sorbet, pistachio tuile	11
Coffee 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

Slow-cooked lamb shank, couscous and baby vegetables

Bourdaloue pear tart with vanilla ice cream

Tuesday

Cream of cauliflower with crispy prawn

Seafood sauerkraut with white butter and saffron

Thin apple tart, salted butter caramel ice cream

Wednesday

Celeriac remoulade with green apple

Beef stew with red wine and tender carrots

Chocolate mousse

Thursday

Warm goat's cheese salad, poached pear and walnuts

Braised pork cheek, Basque-style, with mashed potatoes

Crème caramel

Friday

Cream of scallop soup with a small crispy sticks

Fish and chips with tartar sauce

Lemon meringue tart