

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 bistrot des fables style	Small	13	Big 26
Snails from bourgogne, stuffed with garlic parsley butter			17

Suggestion of the chef

Duck foie gras terrine from Maison Duperier, fig chutney			24
--	--	--	----

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	14
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

Céleriac rémoulade 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