

## 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
6 large snails from bourgogne, stuffed with garlic parsley butter			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, peanut 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