

Starter

Charcuterie board or Mixed board with cheese			21
Traditional French Onion Soup, gratiné			13
Fresh and smoked salmon tartare with horseradish cream	Small	16	Big 30
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
Green bean and artichoke salad with foie gras and hazelnut oil	Small	14	Big 26

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 morel cream sauce, green asparagus and baby potatoes			28
Half duck breast, crispy polenta, orange-infused duck jus			28
Pan-seared salmon fillet, julienned vegetables and sorrel cream			28
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

Leeks vinaigrette, soft-boiled eggs

Butcher's sausage, dauphinois potatoes (cream & potato gratin)

Pear Belle Hélène (pear, chocolate sauce, vanilla ice cream)

Tuesday

Quiche lorraine

Roasted cod, green lentils and beurre blanc (butter sauce)

Chocolate waffle with whipped cream

Wednesday

Avocado and prawns with cocktail sauce

Chicken cordon bleu, French-style peas and carrots

Floating island (meringue with vanilla custard and caramel)

Thursday

Pork croquette with tartar sauce

Roast leg of lamb with plums, green bean wrapped in bacon

Paris-Brest (choux pastry with praline cream)

Friday

Smoked herring, potatoes with oil dressing

Meunière-style ray wing, spinach and melting potatoes

Apple and rhubarb crumble