

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
Lobster ravioli, shellfish bisque and braised leeks			24
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
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Main Course

Beef tartare, french fries, mixed salad with gribiche sauce			25
Traditional veal blanquette, pilaf rice, carrots and mushrooms			28
Beef Fillet with green peppercorn or béarnaise sauce with french fries			41
Roasted scallops with carrot and butternut squash mousseline			32
Traditional gratinated cassoulet			29
Chicken supreme with porcini mushroom cream, green beans and baby potatoes			28
Half duck breast, crispy polenta, orange-infused duck jus			28
Salmon fillet with sorrel sauce, steamed potatoes and spinach			29
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
Pineapple and passion fruit pavlova with mango sorbet	12.5
Brioche, French-toast style, peanut ice cream	12
Bourbon vanilla Crème brûlée	11
Dark rum Baba with whipped cream	14
Chocolate and caramel tart, almond milk ice cream	12
Tarte Tatin to share for two, with vanilla cream	24
Coffee with a selection of mini desserts	12

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

Quiche lorraine

Veal osso buco with pappardelle

Traditional crème caramel

Tuesday

Mushroom fricassee with poached egg

Almond-crusted cod with braised leeks

Rice pudding with salted butter caramel

Wednesday

Mussels baked with garlic butter

Beef stew with carrots and buttery potatoes

Chocolate mousse

Thursday

Creamy pumpkin soup with roasted chestnuts

Prawn and razor clam risotto with coconut and green curry sauce

Apple and pear crumble

Friday

Herring fillet with warm potatoes

Meunière-style skate wing

Lemon meringue tart