

LA CARTE

(Available from Monday dinnertime until Sunday lunchtime)

STARTERS

<i>Tabbouleh of vegetables, scallops and king prawns grilled</i>	23€
<i>Fresh Duck Foie Gras, Orange Chutney</i>	19€
<i>Gazpacho of tomato and jumbo shrimp, light cream of basil</i>	20€
<i>Tempura frog, ginger mousseline</i>	26€

FISH

<i>Skewer of tuna fish and chorizo, lemon-flavoured butter</i>	23€
<i>Champagne seared sole fillet, morel risotto</i>	26€
<i>Salmon crumble, rhubarb zabaglione</i>	19€

MEAT

<i>Beef fillet flambeed in Prunelle de Troyes</i>	24€
<i>Rack of lamb (Aube Region), tian of vegetables, ratatouille juice</i>	26€
<i>Andouillette 5A with Chaource butter</i>	19€

TRAY OF CHEESES 8.50€

TROLLEY OF HOME-MADE DESSERTS 8.50€

"Thierry GRANDCLAUDE"
Chef de cuisine