

## STARTERS

SMALL


LARGE

Plate of Iberian ham to share	19.50 €	24.50 €
Warm goat cheese salad, roasted bacon, honey, and mesclun	16,80€	23,80 €
Beef croques, confit peppers and tomatoes, smoked duck breast, and mesclun	16,80 €	23,80 €
Caesar salad "Flambée" style	16,80 €	23,80 €
Homemade parsley ham and whipped mustard cream	15.50 €	
Heirloom tomatoes, basil, burrata, and petals of cured ham	16,90 €	23,90 €
Scallop salad, prawn tails, and citrus supremes	20.90 €	29.90 €
Traditional poached eggs in red wine sauce	15.90 €	22,90 €
Perfect eggs with Epoisses cream	15.90 €	22,90 €
6 / 12 large Burgundy snails in a casserole	16.90 €	23,90 €
Gratin of prawn tails and scallops	20.90 €	

## FISH

Fish fillet of the day with virgin sauce		23,50 €
Whole fish (Sea Bass or Sea Bream) grilled over a wood fire		27.00 €
Seared scallops with virgin sauce		31,90 €

## MEAT

Skewer of grilled veal kidneys with tarragon jus		19,50 €
Low-temperature confit pork chop with tarragon jus		20,90
Authentic Troyes andouillette (AAAAA) with confit shallots		19.60 €
Gaston Gérard chicken		19,90 €
Beef steak		20.90 €
Chicken fillet with mustard cream		20.90 €
Beef tartare (raw meat)		20.90 €
Traditional beef bourguignon (with beef cheek)		21.50 €
Hanger steak with confit shallots		21.80 €
Skewer of beef fillet		23.90 €
Duck breast (approx. 220g) with rosemary port sauce		23.90 €
Ribeye steak (approx. 300g)		24.50 €
Beef fillet steak (approx. 230g)		32,90 €
Pan-fried veal sweetbreads with brown butter and rosemary port sauce		31,90 €
Large ribeye steak for enthusiasts (approx. 400g)		33.00 €
Butcher's skewer (hanger steak, beef fillet, ribeye)		33.50 €
Rib of beef (approx. 1kg) for 2 people		61.00 €
Veal skewer with rosemary port sauce		19,90 €