

Lunchtime

Menu of the day 19€40

Starter + main course or
main course + dessert 17€40.

Every lunchtime except on the
week-end and public holiday.

(Supplement for the piece of beef 3€00)

Children menu 13.00€

For children under 12 years old

Minced beef

or

Ham and cheese escalope

or

Ham

Homemade fries or vegetables

(ketchup or mayonnaise)

2 scoops of ice cream and whipped cream

Drink included (20cl):

Fruit juice or limonade

Chef's menu 25€

(From Monday to Friday, please ask us for details).

1€50 of supplement for the piece of beef. Drinks not included

Bœuf Rouge menu 38€50

Valid only during the week-end and public holidays.

Drinks not included

Smoked salmon and poached egg with candied vegetables

Or

Pan-fried foie gras and hot goat cheese, endive salad and gingerbread crumble (suppl. 3€)

Or

Homemade country terrine with chicken livers, small lettuce with pickle

Veal kidney served with morels and his juice, steamed potatoes

Or

Monkfish medallion, green cabbage with lardons, coconut and curry emulsion (suppl. 5€)

Or

Duck confit with mashed potatoes and shoestring potatoes (« pommes paille »)

Or

Skewered Limousin beef 200gr, new potatoes and green salad

Dessert « à la carte »

(Suppl. 2€ for the gourmand selection and the Trilogy of farm cheese)