

## *A La Carte*

### *Our Starters:*

<i>Cheese Cabbage and Raw Ham, Honey Vinaigrette and Dried Fruit .....</i>	<i>10.00€</i>
<i>Cold Bean soup with Savory, Rosette and Toast Crisp.....</i>	<i>10.00€</i>
<i>Asparagus, Mushroom moss, Gravlax Salmon with Beetroot.....</i>	<i>17.00€</i>
<i>Roasted scallops, Coliflower Muslin and Pickles, Green Lemon Foam .....</i>	<i>18.00€</i>
<i>Terrine of Foie gras of Duck with "Timut" Pepper, .....</i>	<i>19.00€</i>
<i>Cherry Jam and Fruit Bread Toast</i>	

### *Our Main Courses:*

<i>Pork cheek braised with craft beer.....</i>	<i>16.00€</i>
<i>Filet of trout of the Ardèche, Craft "Ravioles" in the basil....</i>	<i>17.00€</i>
<i>Cod Back, Vercors Bear Garlic Sauce .....</i>	<i>20.00€</i>
<i>Lamb's hazelnut served pink, Smoked Juice with Sweet Pepper.....</i>	<i>22.00€</i>
<i>Charolais Race Beef Tenderloin, Morel Sauce .....</i>	<i>24.00€</i>

### *Our Cheeses:*

<i>Cottage cheese from Léoncel's Farm .....</i>	<i>4.00€</i>
<i>Plate of Dry Refined Cheese from the region and elsewhere..</i>	<i>5.00€</i>

*Our Desserts:*

<i>Strawberry Iced-Perfect and Passion Broth</i> .....	.6.00€
<i>Tart Rhubarb and Pistachio nut</i> .....	6.00€
<i>Granny Smith Apple Soup, Ginger Frothy Cream</i> .....	6.00€
<i>White Chocolate-Yuzu Cake, Strawberry Heart</i> .....	8.00€
<i>Duo of Macarons, Blackcurrant and Eurre surprise</i> .....	8.00€
<i>Ice Cream (3 Scoops)</i> .....	8.00€

*Our Ice Creams:*

*Vanilla, Chocolate, Caramel, Coffee, Mint-Chocolate, Rum-Grape,  
Raspberry, Strawberry, Green Lemon, Peer.*

*.....Enjoy your Meal!*