



### TAPAS

Guinea fowl terrine with honey and grapes	Le Borvo	8 €
Pork pie cooked in the old fashion way with chablis	Le Borvo	8 €
Gascon Black Pork pie	Pierre Matayron	8 €
Tuna or Crab toastine	Le Borvo	8 €
Gascon Black Pork pudding	Pierre Matayron	8 €
Salmon delight in terrine	Le Borvo	8 €
Gascon Black Pork Sausage or Chorizo	Pierre Matayron	8 €
Plate of smoked salmon	Le Borvo	14 €
Plate of Black Pork ham	Pierre Matayron	14 €
Whole duck Foie gras	Le Borvo	14 €

### SOUPS

Vegetable soup with chickpeas and pesto	Vincent Ferniot	12 €
Cream of tomatoes and vegetables	Vincent Ferniot	12 €
Creamy pea soup with mint	Gilles Goujon ***	12 €
Lentil cream, nut oil	Jean-Michel Lorain **	12 €

### COOKED DISHES

Eggplant cake and cherry tomatoes with parmesan cheese	Jean-Michel Lorain **	19 €
Saffron salmon blanquette with vegetable tagliatelles	Vincent Ferniot	19 €
Poultry curry, little vegetables and dried fruit	Vincent Ferniot	19 €
Braised beef, green cabbage cooked country way	Jean-Michel Lorain **	19 €
Stewed pork, creamy Polenta and grilled corn	Emmanuel Renaut ***	19 €
Pork pie, ligh carrot purée with caraway	Emmanuel Renaut ***	19 €
Stewed duck, light bean and celery purée	Jean-Michel Lorain **	19 €

### DESSERT

Lemon Panna cotta, clementine jelly	Philippe Conticini	7 €
Salted butter caramel cream	Vincent Ferniot	7 €
Smooth cheesecake, cherry compote	Vincent Ferniot	7 €
Vanilla rice pudding, strawberry marmalade	Vincent Ferniot	7 €
Little chocolate cream	Frédéric Bau	7 €
Apple-pear compote, tonka beans.	Vincent Ferniot	7 €