



## MENU AT 32€

STARTER - MAIN COURSE - CHEESE OR DESSERT

### STARTERS 14€

Terrine of guinea fowl with duck foie gras

Or

Salmon and avocado tartar, oil olive with herbs

Or

White asparagus, gribiche sauce

### MAIN COURSE 21€

Back of cod cooked at low temperature, caponata, cream and chips of bears garlic, fried parsley

Or

Spring navarin of lamb

Or

Fricassee of Kidney of veal roasted in a casserole, pan-fried potatoes and raspberry vinegar juice

Or

Green risotto with parmesan

### MATURED CHEESE OR DESSERT 12€

Praline chocolate finger

Or

Rum baba around strawberry and rhubarb

Or

Lemon tartlet with meringue

## L'ESPACE GOURMAND

To make you discover our dishes and menus, at the seasons' rhythm, we need men, a product, creativity, a little emotion,

so that we can perpetuate the French-style art of cooking.

« Switching to the table, talking about delicacies and above all sharing, make us feel happy. »

*Michel Chabran*  
*Louis Chabran*

### MENU TAPAS AT 49€

Pogne fingers toasted with Foie Gras of duck,

Cod fritters

...

Salmon and avocado tartar, oil olive with herbs

...

Perch muslin, shellfish bisque

...

Green risotto with parmesan

...

Spring lamb crisp with peas

...

Local creamy cheese St Marcellin

...

Little sweets

## SPRING MENU « COUP DE CŒUR » AT 79€

Lobster salad, green beans and pork snout with Asian scents

...

Pan-fried scallops, green risotto with parmesan and bears garlic

...

Back of lamb, roasted on skin served in just-right cooking aiguillette, juice with provencal scents and spring vegetables

...

Fine cheeses from our alpine pastures

...

Evolution around strawberry and rhubarb

...

Little sweets

**Notre menu Tapas et notre menu Coup de Cœur sont proposés uniquement pour l'ensemble de la table**

Prix net incluant la TVA à 10% - Pour les allergènes dans nos préparations, veuillez-vous adresser au responsable de salle