



✿ STARTERS ✿

Pâté en Croûte by Tom Gibault

Poultry, foie gras, red currants, and Timut pepper — 18

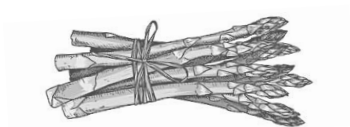
Available for takeaway

Potato Tortilla with Green Tomato Jam — **14 (Vegetarian)**

Fried onion, Isigny cream, soy-cured egg yolk, and grated Comté cheese

Grilled Fish Bread — **16**

Shrimp broth, confit cherry tomatoes, ponzu jelly, and smoked tomato sorbet



✿ MAIN COURSES ✿

Okonomiyaki Crêpe — **25 (Vegetarian)**

Mashed & braised pointed cabbage, mango and ginger tartare, reduced vegetable jus

Pan-Seared Meagre Fillet with Borlotti Beans — **30**

Baby carrots, fish stock vinaigrette, and smoked carrot espuma

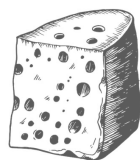
Tuna Tataki with Prawn Ravioli — **33**

Lobster bisque with carrot, broccoli mousseline, and mint purée

Ribeye Heart Steak with Malabar Pepper Jus — **37**

Crushed tomatoes and a layered vegetable tian





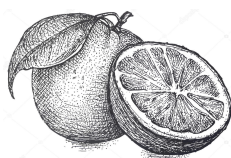
🌟 CHEESES 🌟

Fromage Blanc — **6**

Plain, with cream, or with red berry coulis

Half Saint-Marcellin Cheese — **7**

Saint-Félicien with Truffle — **10**



🌟 DESSERTS 🌟

Homemade Sorbets & Ice Creams – Valrhona Chocolate

Orange Blossom Semolina Cake — **10**

Chocolate-almond ganache, fresh cherries, toasted almonds, and cherry sorbet

Strawberries & Lacto-Fermented Strawberry Compote — **10**

Breton shortbread, pea and wasabi sorbet, crushed raspberries, and grapefruit

Blueberry Clafoutis — **10**

Orange kosho, orange sorbet, and candied blueberries





MENU

✿ HÔTEL DE LA GARE ✿

45€

Mise en Bouche



Pâté en Croûte by Tom Gibault

Poultry, foie gras, red currants, and Timut pepper

Available for takeaway

ou

Potato Tortilla with Green Tomato Jam (*Vegetarian*)

Fried onion, Isigny cream, soy-cured egg yolk, and grated Comté cheese

ou

Grilled Fish Bread

Shrimp broth, confit cherry tomatoes, ponzu jelly, and smoked tomato sorbet



Pan-Seared Meagre Fillet with Borlotti Beans

Baby carrots, fish stock vinaigrette, and smoked carrot espuma

ou

Tuna Tataki with Prawn Ravioli

Lobster bisque with carrot, broccoli mousseline, and mint purée

ou

Ribeye Heart Steak with Malabar Pepper Jus

Crushed tomatoes and a layered vegetable tian +5€ suppl.



Cheese or Dessert

Tous nos prix son TTC service compris, le tableau allergène est à votre disposition ainsi que l'origine des viandes



✿ MENU VÉGÉTARIEN 35€

Mise en Bouche



Entrée végétarienne de la carte



Plat végétarien de la carte



Fromages *ou* Dessert de la carte



✿ MENU DU JOUR 28€50

*Un menu renouvelé chaque jour de la semaine, à retrouver à l'ardoise
Servi pour le déjeuner du lundi au vendredi - hors jours fériés*

Entrée 8€ - Plat 16€ - Dessert 8€

ou

Formule complète 28€50



✿ MENU ENFANT 15€

Poisson *ou* Viande Enfant
& garniture du moment



Dessert Enfant