



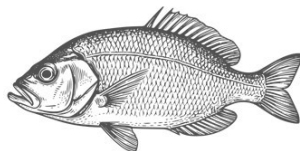
✿ L'APÉRITIF ✿

HG's egg mayonnais			12
Burrata, fresh herb pesto and tomato			13
Assortment of deli meats.			15
Truffle croque monsieur			10
Truffle Saint Félicien	10	1/2 Saint Marcellin	7
Fish ceviche <i>depending on availability</i>			DEPENDING ON AVAILABILITY



✿ STARTERS ✿

Pâté-Croûte by Sébastien Lericolais <i>sweetbreads, foie gras, duck breast, pistachios</i>	18
<i>Finalist at the World Pâté Croûte Championships - take away available !</i>	
Perfect egg & diced haddock, pea purée	17
<i>Fresh peas, homemade bread croutons & Espelette pepper</i>	
Hay smoked Cœur de bœuf tomato, stracciatella, elderberry vinegar gel	14
<i>Apricot gochujang condiment, roasted almonds and fried garlic - <u>vegetarian</u></i>	



✿ MAINS ✿

Stuffed pepper with goat cheese, miso-cured egg yolk, pepper caramel	21
<i>Goat cheese, black garlic, hazelnut, lemon & herb stuffing, croutons, piquillos pepper and strawberry coulis - <u>vegetarian</u></i>	
French chicken thigh, chicken jus reduced with anchovies	25
<i>Corn mousseline, burnt corn, orange juice, finely grated chicken liver</i>	
Sea bass fillet, Choron sauce with tarragon and tomato, sesame oil	32
<i>Bird's tongue pasta risotto-style with squid ink, shellfish broth</i>	
The piece of red meat, depending on arrival - juice, caramelised shallots	37
<i>Celery mousseline, new potatoes & peanut cumin relish</i>	



✿ CHEESES ✿

Soft cheese

6

Plain or with creamed or with red fruit coulis or Cervelle des canuts style

1/2 Saint Marcellin

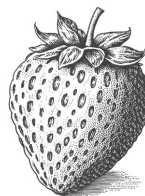
7

Cow milk cheese

Truffled Saint Félicien

10

Homemade truffled cheese - cow milk cheese



✿ DESSERTS ✿

Homemade sorbets & ice creams - Chocolats Valrhona

Strawberry and almond clafoutis, strawberry and tarragon coulis

10

Fresh strawberries, strawberry ganache & fermented strawberry marmalade

Apricot - raw & stewed, apricot chili sorbet & fresh goat cheese foam

10

Yogurt tile, flower pollen & green chili oil

Dark chocolate cake with olives, homemade mango and Kalamata olive sorbet, mango coulis and black olive powder

10





MENU

✿ HÔTEL DE LA GARE ✿

45€

Mise en Bouche



Perfect egg & diced haddock, pea purée
Fresh peas, homemade bread croutons & Espelette pepper

or

Hay smoked Cœur de bœuf tomato, stracciatella, elderberry vinegar gel
Apricot gochujang condiment, roasted almonds and fried garlic

or

Our chef Sébastien Lericolais's signature : the Pâté croûte
sweetbreads, foie gras, duck breast, pistachios...
Finalist at the World Pâté Croûte Championships - take away available !



French chicken thigh, chicken jus reduced with anchovies
Corn mousseline, burnt corn, orange juice, finely grated chicken liver

or

Sea bass fillet, Choron sauce with tarragon and tomato, sesame oil
Bird's tongue pasta risotto-style with squid ink, shellfish broth

or

The piece of red meat, depending on arrival - juice, caramelised shallots
+5€ suppl. with the menu
Celery mousseline, new potatoes & peanut cumin relish



Cheese

or

Dessert à la carte



* **VEGETARIAN MENU** 35€

Mise en Bouche



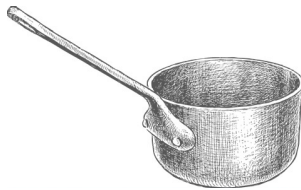
Vegetarian starter à la carte



Vegetarian main à la carte



Cheese *or* Dessert à la carte



* **DAILY MENU** 28€50

*A menu that changes daily throughout the week
Served for lunch Monday to Friday - excluding public holidays*

Starter 8€ - Main 16€ - Dessert 8€

or

Full menu 28€50



* **CHILDREN'S MENU** 15€

Children's Fish *or* Meat
& a garnish



Children's Dessert