

Basil's Menu 37.00 €

Starter and Main Course **or** Main Course and Dessert

Starter

Six Oysters n°4 from Quiberon
Crayfishs Ravioles and Shellfish Cream sauce (Langoustines)
Snails Casserole with pleurote mushrooms and Garlic Sauce (Escargots)
« Home-Made » Smoked Salmon (Saumon fumé)
« Chien qui Fume » Salad (Salade du chien)
(tomatoes, smoked duck, duck gizzards, foie gras, green beans)
Fresh Prawn and Crayfish Salad (salade folle)
« Home-Made » Duck Foie Gras (Foie gras)

Main Course

Grilled Sea Bream with Thyme, Tomatoe, Spinash, Potatoes with Saffron (Daurade)
Sea Scallops with Noilly Prat sauce (St Jacques)
Duck filet with caramelized pear (magret de canard)
Roasted Rack of Lamb with Zucchini « feuilleté » and tomatoes (Carré agneau)
Pan Fried Fresh Duck Foie Gras with Mushroom Cannellonis (Escalope Foie Gras)
Grilled Sirloin Steak « Halles », French Fries (Entrecôte)

Dessert

Plate of cheese (fromage)
The Famous Tarte tatin (Tarte Tatin)
« Profiteroles » Puff Pastry Vanilla Ice-Cream, hot Chocolate
Floating Island with Caramel and Pralines (Œuf à la Neige)
Ice cream or Sorbets Cup (Glace ou sorbet)
Coffee with assorted little Desserts (Café Gourmand)

Full Menu 48.00€

All our products are Freshly
Delivered and prepared daily by our own kitchen staffs

Chien Coquin's Menu 28.90 €

Starter and Main Course **or** Main Course and Dessert

Starter

Up-Side Down Mozzarella Cheese and Tomatoes Tart with Basil (Tatin tomates)
French Onion Soup (Soupe Oignon)
Young Rabbit Terrine with Fresh herbs (Terrine de Lapereau)
Salmon Quenelles with Shellfish Cream (quenelles de saumon)
Warm Pistachio Sausage, Lentils (saucisson chaud)
Salad with strips of Bacon and Poach Egg (salade lyonnaise)

Main Course

Steamed Cod Pave, Basmati Rice (Cabillaud) Roasted
Rabbit casserole with Mustard Duo Sauce (Lapin)
The Butcher Selection, Bearnaise or Pepper Sauce, French Fries (Pièce boucher)
Conserve Leg of Duck, Sunshine Vegetables (Confit Canard)
« Pot au Feu » Style Veal Casserole, Gribiche Sauce (Tête de veau)
Young Pig Stew (Cochon de lait)

Suggestion of the day

Dessert

Rum Baba, Whipped dairy Cream
Bourbon Vanilla "Crème Brûlée"
Floating Island with Caramel and Pralines (Œuf à la Neige)
Warm Apple Tarte, Vanilla Ice Cream (Tarte Pommes)
Chocolate Mousse (Mousse Chocolat)
Ice-cream or Sorbet Cup (Sorbet)

Full Menu 35.90 €

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Starters

French Onion Soup (Soupe à l'oignon)	9.20 €
Salmon Quenelles Shellfish Cream	9.50 €
Avocado with home-made Smoked salmon (Ecrasé d'avocat)	9.70 €
Warm Pistachio Sausage, Lentils (saucisson chaud)	9.70 €
Young Rabbit Terrine (terrine de lapereau)	10.00 €
Up-Side Down Mozzarella Cheese and Tomato Tart Tatin tomates	10.50 €
Crayfishs Ravioles and Shellfish Cream (Langoustines)	13.40 €
Home-Made Smoked Salmon (Saumon fumé)	14.65 €
Snails Casserole with Pleurote mushrooms Garlic sauce (escargot)	14.75 €
Home-Made Duck Foie Gras (Foie gras)	18.25 €

Salads

Large Fresh Prawn and Langoustine's Salad (Salade Folle)	15.25 €
Gourmet Salad Du Chien Qui Fume (Smoked duck breast, gizzards, Foie Gras, salad, tomatoes and green beans)	15.25 €

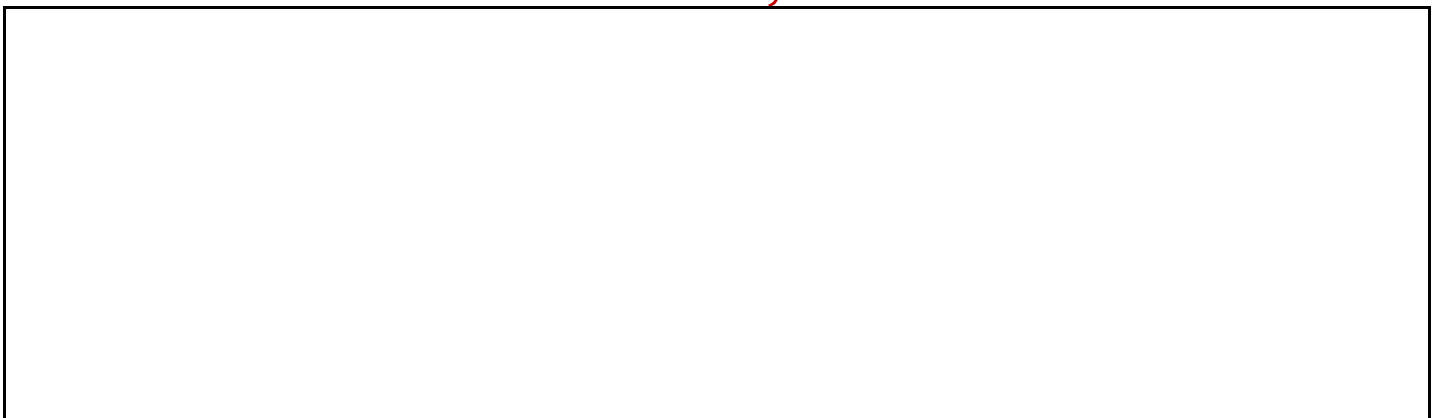
Pasta

Tagliatelles with Fresh and Smoked Salmon	14.50€
Tagliatelles with Parma Ham and Parmesan Cheese	14.50€

Fish

Steamed Cod Pave, Basmati Rice (Cabillaud)	24.65 €
Roasted Salmon Pavé, Sunshine Vegetables (Saumon)	24.65 €
Sea Bream ,Tomatoe, Spinash, Potatoes with Saffron (Daurade)	27.20 €
Sea Scallops, Noilly Prat Sauce (St Jacques)	27.20 €

Today



Pots

Farm Chicken Casserole with Mushroom (Marmite de Poulet)	23.70 €
« Pot au Feu » Style Veal Casserole, Gribiche Sauce (Tête de veau)	23.70 €
Young Pig Stew (Cochon de lait)	23.70 €
Roasted Rabbit casserole with Mustard DuoSauce (Lapin)	23.70 €

Meat

Home Made Classic Burger with French Fries and salad	18.00 €
Tartare Steak, French Fries, Green Salad (Steak tartare)	19.30 €
Conserve Leg of Duck, Sunshine Vegetables (Confit Canard)	20.40 €
Rumsteak , Bearnaise or Pepper Sauce, French Fries (rumsteack)	21.65 €
Roasted Duck Filet, caramelised pear (Magret Canard)	25.75 €
Grilled Sirloin steak « Halles » , French Fries (Entrecôte)	26.00 €
Pan Fried Fresh Duck Foie Gras with Mushroom Cannellonis (foie gras)	28.00 €
Roasted Rack of Lamb with Zucchini « feuilleté » and tomatoes (Agneau)	28.00 €

Cheese

St Marcellin Cheese, Salad and Nuts	8.80 €
Camembert	8.80 €
Fourme D'Ambert	8.80 €
Plate of 3 Cheeses (St Marcellin - Camembert - Fourme D'Ambert)	9.80 €

Dessert

Ice-Cream or Sorbet Cup (Coupe de Sorbets ou Glaces)	8.95 €
Bourbon Vanilla « Crème Brûlée » (Crème Brûlée)	8.95 €
Chocolate Mousse Cup (Mousse Chocolat)	8.95 €
Warm Apple Tarte, Vanilla Ice Cream (Tarte Pommes)	8.95 €
Rum Baba, Whipped Dairy Cream	9.50 €
The Famous Tarte Tatin (Apple tarte)	9.70 €
« Profiteroles » Puff Pastry Vanilla Ice Cream, Hot Chocolate	9.70 €
Floating Island with Caramel and Pralines (Œuf à la Neige)	10.10 €
Coffee with assorted little Dessert (Café Gourmand)	10.10 €

Meats are from EEC : France, Germany, Holland, or Ireland

Kid's Menu 12.50€

Starter

Classic Burger, French Fries

OR

Tagliatelles with Fresh and Smoked Salmon

OR

Chicken Cordon Bleu (French Fries, Pastas or Green Beans)

Dessert

Warm Apple tarte

OR

Chocolate Mousse

OR

Ice-cream or Sorbet Cup

Drinks

Coke, Diet Coke, Fruit Juice or Mineral Water

For Lunch

Chien Malin's Menu 18.90€

Starter and Main Course

Or

Main Course and Dessert

Starters

Warm Pistachio Sausage, Lentils (saucisson chaud)
Salmon Quenelles with Shellfish Cream (quenelles de saumon)
Salad with strips of Bacon and Poach Egg (salade lyonnaise)

Main Course

The Butcher Selection, Bearnaise or Pepper Sauce, French Fries
Tagliatelles with Fresh and Smoked Salmon
Tagliatelles with Parma Ham and Parmesan Cheese
Farm Chicken with Tarragon, Fresh Pastas

Desserts

Chocolate Mousse Cup (Mousse Chocolat)
Warm Apple Tarte, Vanilla Ice Cream (Tarte Pommes)
Ice-Cream or Sorbet Cup (Coupe de Sorbets ou Glaces)

From Monday to Saturday
except Public Holidays

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