

# OUR MENUS

## DAILY MENU

Served from Monday to Friday for lunch only

The daily menu changes every week according to seasonal products

STARTER • MAIN COURSE • DESSERT 34€

STARTER • MAIN COURSE or MAIN COURSE • DESSERT 27€

## COUNTRY SET MENU

Served from Monday to Saturday for lunch and dinner

STARTER • MAIN COURSE • DESSERT 49€

FOIE GRAS ROYALE, mushroom velouté

*or*

LEEK VINAIGRETTE, fine herbs and egg yolk powder

*or*

FLAMED MACKEREL, fennel salad, bonito sauce

BREADED TROUT, cauliflower, beurre blanc with trout eggs

*or*

POULTRY FROM OUR FARM mushroom tartlet, « poulette » sauce

*or*

SEA BASS, celeriac with shellfish and parsley

## CITRUS FRUITS VACHERIN

*or*

HONEY POACHED PEAR, chocolate sauce, yogurt ice cream

*or*

ARMAGNAC BABA, prunes and almond ice cream

## GABY'S MENU

For children up to 12 years

MAIN COURSE • DESSERT 16€



*Net prices, taxes and service included*

## THE SNACK MENU

DEVILED EGGS	9€
OUR PÂTÉ EN CROÛTE	16€
DEEP WATER OYSTERS N°3 By Matthieu Dumas	X 6: 15€ X 12: 30€
OSCIETRA CAVIAR FROM STURIA Sturgeon bread	30g: 150€ 50g: 250€

## TO START

FOIE GRAS ROYALE Mushroom velouté	16€
LEEKs VINAIGRETTE Fine herbs and egg yolk powder	15€
FLAMED MACKEREL fennel salad and bonito sauce	18€



*Net prices, taxes and service included*

## TO CONTINUE

BREADED TROUT, cauliflower, beurre blanc with trout eggs	26€
POULTRY FROM OUR FARM	25€
Mushroom tartlet, « poulette » sauce	
SEA BASS	28€
Celeriac with shellfish and parsley	

## TO SHARE (FOR 2 PEOPLE)

DUCK BREAST FILLET	60€
Sweet chili pepper sauce	
SADDLE OF RABBIT STUFFED WITH PRUNES	65€
Fresh pasta	
RIB OF BEEF	125€
In a pan, Bordelaise sauce	

## TO FINISH


PLATE OF 3 CHEESES	13€
By Elodie Deruelle	
CITRUS FRUITS VACHERIN	14€
HONEY POACHED PEAR, chocolate sauce, yogurt ice cream	14€
ARMAGNAC BABA, prunes and almond ice cream	14€



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# LE 1544

## ALLERGENS LIST

-  (mustard) deviled eggs, poultry, caviar
-  (celery) deviled eggs, rabbit
-  (gluten) pâté en croûte, poultry, rib of beef, duck, trout, potatoes, baba
-  (soja) beef, rabbit, duck, poultry
-  (nuts) pâté en croûte, leeks, pear, baba
-  (peanuts)
-  (dairy) deviled eggs, poultry, mackerel, trout, rib of beef, pear, vacherin, baba, pear
-  (molluscs) oysters
-  (egg) deviled eggs, pâté en croûte, rabbit, leeks, rib of beef, pasta, poultry, ravioli, pear, vacherin
-  (shellfish)
-  (fish) caviar, mackerel, seabass, trout
-  (lupin)
-  (sesame)
-  (sulphites) sea bass, rabbit, rib of beef, duck, baba



*Meat : France origin  
Charcuterie : France origin*