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

LEEKS 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 X 6: 15€

By Matthieu Dumas X 12: 30€

OSCIETRA CAVIAR FROM STURIA 30g: 150€

Sturgeon bread 50g: 250€

TO START

FOIE GRAS ROYALE 16€

Mushroom velouté

LEEKS VINAIGRETTE 15€

Fine herbs and egg yolk powder

FLAMED MACKEREL 18€

fennel salad and bonito sauce



Net prices, taxes and service included

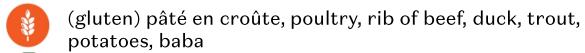
TO CONTINUE	
BREADED TROUT, cauliflower, beurre blanc with trout eggs	26€
POULTRY FROM OUR FARM Mushroom tartlet, « poulette » sauce	25€
SEA BASS Celeriac with shellfish and parsley	28€
TO SHARE (FOR 2 PEOPLE)	
DUCK BREAST FILLET Sweet chili pepper sauce	60€
SADDLE OF RABBIT STUFFED WITH PRUNES Fresh pasta	65€
RIB OF BEEF In a pan, Bordelaise sauce	125€
TO FINISH	
PLATE OF 3 CHEESES By Elodie Deruelle	13€
CITRUS FRUITS VACHERIN	14€
HONEY POACHED PEAR, chocolate sauce, yogurt ice cream	14€
ARMAGNAC BABA, prunes and almond ice cream	14€
Net prices, taxes and service included	

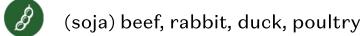
LE 1544

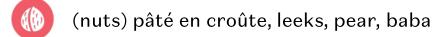
ALLERGENS LIST











- (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