



Appetizer & main-course or main-course & dessert: 19 \$
Appetizer, main-course, dessert & filter coffee or tea: 24 \$

Appetizers

Milk fed veal terrine, cooked and raw vegetables

Or

Eggplant soup with Sri-Lanka white pepper

Or

Green salad

Or

Sautéed piglet cheeks, + 6
 zucchini from our garden with Espelette pepper



Les choix du sommelier

<i>Canada, Cuvée Spéciale, Vignoble du Marathonien, 2012</i>	9 45
<i>Italie, Nicola di Sipio, Colline Teatine Bianco 2014</i>	15 75
<i>France, Côtes de Provence, La source Gabriel, 2015</i>	13 65
<i>Canada Québec - Dunham, Haute-Combe, Dom.Côte,d'Ardoise 2012</i>	10 50
<i>France, Bordeaux Supérieur, Château des Annereaux 2005</i>	16 75

Main-courses

Beef tartar, sun-dried tomatoes, Greek basil, +5
 Parmesan chips and salad

Open ravioli with wild mushrooms and tarragon,
 lemon cream and baby leaves

Grilled salmon, eggplant fritter, "Choron" sauce

Rabbit leg, foie-gras sauce,
 stewed vegetables from our gardens + 9

Burger: beef with shallots, capers and pickles,
 St-Antoine cheese, bacon, Boston lettuce and tomato

Dessert: Our pastry chef's delight

Espresso, allongé or cappuccino + 3

