LUNCH MENU
OCTOBER 26 – 30

Starter + Main Course / Main Course + Cheese or Dessert : 18€
Starter + Main Course + Cheese or Dessert : 22€

Baked egg cocotte, smoked duck breast and mixed salad greens

or

Leek and potato velouté, fresh cream

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Cod fillet, celeriac risotto and fresh herbs

or

Slow-braised beef cheek, carrots and wholegrain mustard

or

Rump steak, homemade fries and salad **(5€ supplement)**

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Selection of 3 cheeses

or

Apple and cinnamon crumble, ice cream

THE SOMMELIER'S SELECTION

RED WINE

Chinon, Domaine Moulin à Tan	5€
Côtes de Bourg, Château Terrefort de Bellegrave	6€
Hautes Côtes de Nuits	8€
Crozes-Hermitage, Chapoutier	9€

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WHITE WINE

Blanc d'Hiver, Ampelidae	5€
Marigny-Neuf Sauvignon, Domaine Brochet	6€
Petit Chablis, Domaine La Chablisienne	7€
Crozes-Hermitage, Chapoutier	9€

Available Monday to Friday, excluding public holidays.