

# WEEKLY MENU

## MONDAY

Beef paillard · brown miso · mashed potatoes  
35€

## TUESDAY

Duck breast · roasted quince  
42€

## WEDNESDAY

Green curry monkfish · stir-fried vegetables  
35€

## THURSDAY

Traditional veal '*blanquette*' · pilaf rice  
43€

## FRIDAY

Pike quenelle · lobster sauce  
36€

## SATURDAY

Grilled Label Rouge salmon fillet · sorrel sauce  
39€

## SUNDAY

'*Coquelet à la diable*' · homemade fries · gravy  
45€

Elaborated by our Executive Chef Christophe Raoux, awarded French craftsperson of the year in 2015.

Net prices in euros and service included. Cheques are not accepted.

Origin of our meat: France.

The list of allergens is available at reception.