

AUTUMN WEEKLY MENU

· served for lunch from Monday to Sunday ·

MONDAY

TRADITIONAL BOURGUIGNON
Hautes-Côtes de Beaune - mashed potatoes - glazed vegetables
38€

TUESDAY

SQUID STUFFED WITH MUSHROOMS
peppers - chorizo - American-style jus
32€ (gluten free)

WEDNESDAY

BRESSE CHICKEN FRICASSEE WITH ISIGNY CREME
pilaf rice
41€ (gluten free)

THURSDAY

VEAL KIDNEYS FLAMBÉED WITH MADEIRA
Jackson potatoes
38€ (gluten free)

FRIDAY

PIKE PERCH QUENELLE
Nantua sauce - pilaf rice
35€

SATURDAY

TRADITIONAL VEAL BLANQUETTE
cocottes potatoes - glazed vegetables
39€

SUNDAY

SPATCHCOCKED SPRING CHICKEN
marinated with preserved lemon - straw potatoes
36€ (gluten free - lactose free)

