

# Aperitives

<b>Kir</b> <i>Black current, cherry, peach, blackberry, raspberry</i>	6.00 €	<b>Glass of champagne</b>	12.00 €
<b>Kir Royal (champagne)</b> <i>Black current, cherry, peach, blackberry, raspberry</i>	12.50 €	<b>Martini, Porto, Suze, Ricard</b>	5.00 €
<b>Cocktail maison</b> <i>White rum, cinnamon, apple juice</i>	7.00 €	<b>Gin, Vodka, Whisky, Rhum</b>	7.00 €
<b>Spritz</b> <i>Apérol Prosecco, Sparkling Water, champagne, orange</i>	8.50 €	<b>With sodas</b>	9.00 €
		<b>Bière Heineken or Leffe</b>	5.00 €
		<b>French Blonde Beer 33cl</b>	6.00 €

# Soft Drinks

<b>Apricot juice, orange juice, Apple juice</b>	4.50 €	<b>Ice Tea, Schweppes tonic</b>	4.50 €
<b>Coca, Coca Zero</b>	4.50 €	<b>Red Badoit 33cl</b>	4.50 €
		<b>Sparkling water 50cl</b>	5.50 €

**Gluten-free bead**  
2€ per person

# Starters

Our salads are served with a homemade garlic vinaigrette

<b>Salade verte</b> <i>Green salad</i>	5.50 €	<b>Salade mixte</b> <i>Green salad, tomatoes, walnuts</i>	7.50 €
<b>Salade berger</b> <i>Salad, goat cheese, cucumber, cumin, tomato, olive oil</i>	11.00 €	<b>Salade bernoise</b> <i>Salad, white ham, Emmental cheese, hard-boiled egg, walnuts</i>	11.00 €
<b>Salade Rouergue</b> <i>Salad, country cured ham, Roquefort, walnuts</i>	11.00 €	<b>Salade viking</b> <i>Salad, smoked salmon, hard-boiled egg, sour cream, lemon</i>	12.00 €
<b>Salade vosgienne</b> <i>Salad, country cured ham, hot potato, creamy sauce with garlic and herbs</i>	11.00 €	<b>Carpaccio de bœuf séché</b> <i>Salad, dried beef, Ossau Iraty cheese, olive oil</i>	11.50 €
<b>Omelette crémière</b> <i>Egg, white ham, Emmental cheese, sour cream</i>	9.00 €	<b>Chavignol chaud</b> <i>Goat cheese on toast, honey, salad</i>	11.00 €
<b>3 fromages fondus</b> <i>Goat cheese, Raclette cheese, and Roquefort cheese on toast, salad</i>	12.00 €	<b>Camembert rôti</b> <i>salad, hot Camembert</i>	11.00 €

# Plates of ham

<b>Country cured ham</b>	10.50 €
<b>White ham</b>	10.50 €
<b>Dried beef</b>	12.00 €
<b>Plate of Mixed ham</b> <i>Country cured ham, dried beef, bacon, rosette</i>	11.50 €

• Net prices in euros, 15% service included •

• Alcohol abuse is dangerous for your health, consume in moderation •

# Cheese Boards

Gluten-free board  
2€ per person

23.00 €

23.00 €

## STRONG

Pont l'Évêque *C*  
Epoisses *C*  
Munster *C*  
Maroilles *C*  
Camembert *C*  
Vieux Lille *C*

## SOFT

BrillatSavarin *C*  
Chaource *C*  
Pouigny St Pierre *Go*  
Chèvre aux raisins *Go*  
St Nectaire *C*  
Morbier *C*

## NORTH

Neufchatel *C*  
Brie de Meaux *C*  
Vielle Mimolette *C*  
Maroilles *C*  
Chaource *C*  
Vieux Lille *C*

## EAST

Chaource *C*  
Brillat Savarin *C*  
Comté *C*  
Langres *C*  
Epoisses *C*  
Munster *C*

## WEST

Valencay *Go*  
Camembert *C*  
Pouigny St Pierre *Go*  
Pont l'Évêque *C*  
Livarot *C*  
Chabichou *Go*

## CENTER

StNectaire *C*  
Cantal *C*  
Selles sur Cher *Go*  
Crottin de Chavignol *Go*  
Fourme d'Ambert *C*  
Bleud'Auvergne *C*

## SOUTHEAST

Reblochon *C*  
Banon *Go*  
Tomme de Savoie *C*  
Corse aux herbes *Sh*  
Beaufort *C*  
Picodon *Go*

## SOUTHWEST

Ossau Iraty *Sh*  
Chabichou *Go*  
Perail *Sh*  
Bleu des Causses *C*  
Rocamadour *Go*  
Roquefort *Sh*

## SHEEP

Tome deLavort  
Ossau Iraty  
Pérail  
A Filetta  
Corse aux herbes  
Roquefort

## GOAT

Sellessur Cher  
Pouigny St Pierre  
Banon  
Crottin de Chavignol  
Chèvre aux raisins  
Chabichou

C = Cow  
Sh = Sheep  
Go = Goat

Want to create your own cheeses board ?  
It's possible : each piece is 4€, served from the softest to the strongest.

And also the plate of the month... Ask us.

• NB : as a main course, one plate of six cheeses per person. Thank you. •

# Cheese Fondues

Gluten-free bread  
2€ per person

Minimum 2 persons.  
All of our fondues are served with potatoes and bread.

	Price per person
<b>Savoyarde</b> <i>Emmental, Beaufort, Abondance, Comté, kirsch, white wine, nutmeg, garlic, salt, pepper</i>	22.00 €
<b>L'orientale</b> <i>Savoyarde, yellow curry paste, white wine, nutmeg, garlic, salt, pepper</i>	22.00 €
<b>Méridionale</b> <i>Savoyarde, tomato, herbs, Nutmeg, garlic, salt pepper</i>	22.00 €
<b>Normande</b> <i>Camembert, Pont l'Évêque, Livarot, sour cream, apple brandy, spice blend, garlic, salt, pepper</i>	21.00 €
<b>Seguin</b> <i>Goat cheese, Camembert, apple brandy, sour cream, garlic, pepper, cumin</i>	21.00 €
<b>Roquefort</b> <i>Roquefort, Camembert, apple brandy, sour cream, garlic, pepper</i>	21.00 €

# Meat Fondues

Without cheese

Minimum 2 persons.  
All of our fondues are served with green salad and sauces.

	Price per person
<b>Bourguignonne</b> <i>Raw beef to be cooked in hot oil</i>	23.00 €
<b>Vigneronne</b> <i>Raw beef to be cooked in hot red wine</i>	supplement of 8 €

# Raclettes

Minimum 2 persons.  
All of our raclettes are served with potatoes and a plate of ham of your choice.

	Price per person
<b>Country cured ham</b>	24.50 €
<b>White ham</b>	24.50 €
<b>Dried beef</b>	26.50 €
<b>Gourmande</b> ( <i>country cured ham, dried beef, bacon, rosette</i> )	26.00 €
<b>Bacon, rosette</b>	24.50 €
<b>Religieuse</b> ( <i>only cheese and potatoes</i> )	19.00 €

Potato supplement ..... 4,00€ | Cheese supplement ..... 4,00€ |

One main course mandatory per person. Thank you.

# Croûtes campagnardes

Gluten-free bread  
2€ per person

Slice of country bread, toasted with Emmental cheese, and served with salad.

<b>Paysanne</b> <i>Bacon, tomato, Raclette cheese, spice blend, Smoked bacon</i>	17.50 €
<b>Valaisanne</b> <i>Country cured ham, Emmental, egg, white wine, sour cream</i>	17.50 €
<b>Scandinave</b> <i>Smoked salmon, Camembert, sour cream, walnuts</i>	18.50 €
<b>Gargantua</b> <i>Country cured ham, Emmental, egg, white wine, sour cream, bacon, spinach, tomato</i>	26.00 €
<b>Florentine</b> <i>Bacon, spinach, tomato, sour cream, Smoked bacon</i>	18.50 €
<b>Végétarienne</b> <i>tomato, spinach, Emmental, sour cream</i>	15.50 €
<b>La «Dodo»</b> <i>Country cured ham, goat cheese, Emmental</i>	16.50 €

## Specialties

<b>Tartiflette</b> <i>Reblochon cheese, potatoes, bacon, onion, sour cream</i>	19.00 €
<b>Munstiflette</b> <i>Munster cheese, potatoes, bacon, onion, sour cream</i>	19.00 €
<b>Vacherin 500 g</b> <i>For 2 persons. Availability depending on the season (from September to April) Served with 2 plates of ham and potatoes.</i>	53.00 €

## Menu Titi Parisien

12.00 €

Child menu till 12 years old

- Drink :** Glass of syrup *or* apple juice
- Main course :** Creamy omelet (*Egg, white ham, emmental cheese, sour cream*) *or*  
A plate of ham
- Dessert :** A scoop of ice cream of your choice

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One main course mandatory per person. Thank you.

# Desserts

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<b>Yogurt</b>	6.00 €
<b>Maya</b> <i>yoghurt, cinnamon, honey, walnuts</i>	7.00 €
<b>Mont blanc</b> <i>vanilla ice cream, chestnut cream, melted chocolate, whipped cream</i>	8.00 €
<b>Croquant aux 3 chocolats</b> <i>Praliné cake with white, black, and milk chocolate, custard</i>	8.00 €
<b>Profiteroles with melted chocolate and whipped cream</b>	8.00 €
<b>Chaud froid de pommes caramélisées</b> <i>Hot apple pie with vanilla ice cream, cinnamon, custard</i>	8.50 €
<b>Chaud froid de gaufre</b> <i>Hot waffle with melted chocolate, vanilla ice cream, and whipped cream</i>	8.50 €
<b>Chocolate fondue</b> <i>with seasonal fruits</i>	8.50 €
<b>Cheese cake</b> <i>with red fruits coulis</i>	8.00 €
<b>Crème brûlée</b>	8.00 €

# Sorbets with alcohol

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<b>Mon cherry</b> <i>cherry sorbet with cherry liquor</i>	7.50 €
<b>Colonel</b> <i>lemon sorbet with vodka</i>	7.50 €
<b>Péché mignon</b> <i>passionfruit and peach sorbet with peach liquor</i>	7.50 €
<b>Mon coco</b> <i>coconut sorbet with Malibu</i>	7.50 €
<b>P'tit martien</b> <i>mint sorbet with melted chocolate and get27</i>	8.50 €
<b>L'impériale</b> <i>tangerine sorbet with melted chocolate and tangerine liquor</i>	8.50 €

# Ice creams

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<b>2 scoops of your choice</b> <i>Lemon, cherry, peach, passionfruit, mango, coconut, tangerine, vanilla, chocolate, coffee, mint</i>	5.00 €
<b>Brésilien</b> <i>coffee ice cream with coffee liquor and whipped cream</i>	8.00 €
<b>Negresco</b> <i>coconut and vanilla ice cream with melted chocolate and whipped cream</i>	8.00 €

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# Digestives

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Calvados	7.50 €	Génépi	7.50 €
Cognac	7.50 €	Get27	7.50 €
Armagnac	7.50 €	Cointreau	7.50 €
Vieille prune	7.50 €	Mandarine	7.50 €
Poire	7.50 €	Chartreuse	7.50 €
Mirabelle	7.50 €	Verveine	7.50 €

# Hot beverages

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<b>Grole de l'amitié</b> <i>Coffee, marc de bourgogne, sugar, Citrus, minimum 2 persons</i>	7.00 €/pers
<b>Hot wine</b> <i>wine, sugar, citrus, cinnamon</i>	7.00 €
<b>Irish coffee</b> <i>whisky, coffee, whipped cream, sugar</i>	8.00 €
<b>Calypso</b> <i>white rum, coffee, whipped cream, sugar</i>	7.50 €
<b>Coffee</b>	2.90 €
<b>Decaf, coffee with milk</b>	3.00 €
<b>Tea, herbal tea</b>	3.50 €

# Sparkling beverages

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<b>Cider</b> <i>the bottle of 75 cl</i>	19.00 €
<b>Champagne brut</b> <i>Pierre Goulard 75 cl</i>	75.00 €
<b>Champagne rosé</b> <i>Pierre Goulard 75 cl</i>	85.00 €

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