

## **Appetizer**

### **Le velouté d'artichaut - 19**

Jerusalem artichoke velouté with truffle oil, served with roasted hazelnuts and a few chestnut slivers.

### **Les poireaux vinaigrette - 18**

Leeks with "Bistro" dressing, tender leeks served warm, accompanied by a mustard vinaigrette, deviled eggs and croutons.

### **Le saumon - 22**

Salmon gravlax with pink peppercorns and dill, thin slices of marinated salmon, served with a light horseradish whipped cream and a small green salad.

### **Le parfait oeuf champignon - 18**

Egg Parfait and mushroom cream soup: Egg cooked at a low temperature, placed on a duxelles of button mushrooms and shiitake mushrooms, with a country bread toast finger.

### **Artisan charcuterie board - 29**

An artisanal selection of cured meats and accompaniments.

## **Soupes**

### **La soupe du jour - 14**

A seasonal creation prepared by the Chef.

## **Salades**

### **La salade de poires aux Pecans - 24**

Roasted Green pear salad. Mixed greens with blue cheese crumbles, roasted green pears, and candied pecans. Tossed in a fresh pear vinaigrette.

### **La salade de pommes aux Noix - 24**

Apple Nut Salad. Crisp green apples, creamy goat cheese, fresh walnuts, and raisins. Dressed with a classic balsamic vinaigrette.

## **Plat principal**

### **La blanquette de veau - 39**

Old-fashioned veal blanquette: Tender pieces of veal simmered in a lemony creamy sauce, served with baby onions, button mushrooms and herb rice pilaf.

### **Le filet de cabillaud - 41**

Cod fillet in herb crust: fish on a bed of parsnip purée, accompanied by roasted root vegetables (carrots and chervil) and a beurre blanc sauce.

### **Le confit de canard - 44**

Duck confit and sweet potato parmentier: shredded duck topped with sweet potato purée au gratin with old comté, served with a walnut frisée salad.

### **Le risotto - 32**

Creamy Pumpkin and Sage Risotto: vegetarian dish with roasted diced pumpkin, 24-month-old Parmesan shavings, and fried sage leaves.