



55 PRIX FIXE +20 WINE PAIRING

First

WINE PAIRING: R Gassmann, Alsace, Pinot Blanc

ONION SOUP

beef jus, cave-aged gruyère, croutons

SALAD LYONNAISE

soft boiled egg, bacon lardons, endive & frisée, radishes

SMOKED SALMON

crispy potato, crème fraîche, radish, capers

Second

WINE PAIRING; CHOOSE:

*Comtesse de Malet Roquefort, Bordeaux (RED)
L'Oiselinière, Muscadet Sèvre-et-Maine (WHITE)*

STEAK FRITES

wagyu bavette, pommes frites, béarnaise

HALF CHICKEN

baby vegetables, sherry wine jus

SWORDFISH

spinach purée, red sorrel, tangelo, persillade

Third

WINE PAIRING: De La Bélière, Bugey-Cerdon (SPARKLING)

POT DE CRÈME

PISTACHIO CRÈME BRÛLÉE

JULY 19TH — 28TH



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