

## STARTERS

- Foie Gras terrine “La Massière” 24 €  
Frogs legs served in a stock with vegetables 25 €  
Chilled lobster, garden herbs and pineapple coulis 29 €

## FISH

- Lobster cooked with rosemary, fresh pasta, “Jasnière” wine sauce 57 €  
John Dory, poultry juice with vegetable 29 €  
Pan fried cod, fennel and carrot juice 21 €

## MEAT

- Braised sweet Bread with bitter cherry 26 €  
Tenderloin beef with Sichuan pepper sauce 30 €  
Loué chicken breast with crayfish 24 €

## FRENCH CHEESE BOARD 13 €

## BREAD IS HOME MADE

## DESSERT

- Chocolate macaroon 13 €  
Hot Rum and Raisin soufflé 14 €  
Roast figs, gingerbread, mascarpone whipped cream 13 €  
“Ile flottante” white egg poached, served in a gingerbread biscuit custard cream 13 €

## MENU DE SAISON 42 €

*(37 € without cheese)*

Soft-boiled egg from « Loué », lettuce coulis, smoked bacon or  
Vegetables and skate wing made as a terrine or  
Terrine of young rabbit in jelly, chicory salad

\*\*\*

Roast lamb cutlets with rosemary or  
Back of pollack, crustacean sauce or  
Loué chicken filled with fresh garden herbs

\*\*\*

French cheese board

\*\*\*

Choice on the à la carte dessert

## MENU DEGUSTATION 68 €

Served for the all table  
between 12 to 1.30 pm between 7.30 pm to 9.45pm

Foie Gras terrine “La Massière”

\*\*\*

John Dory in a star anise stock

\*\*\*

Apple sorbet

\*\*\*

Braised sweet Bread with bitter cherry

\*\*\*

French cheese board

\*\*\*

Choice on the à la carte dessert menu

## Le retour du Marché 31 €

*(Except on Bank Holiday)*

Starter, main course and dessert proposed by the head waiter

or

Starter and main course or Main course and dessert 26 €

*(Only for lunch)*

Head Chef Didier SERRE, Sous-Chef Jonathan LASSALLE