

# La Boutique des Vins

## To begin...

Cold pea and mint soup	9 €
Crusty poched egg and guacamole	10 €
Smoked haddock and asparagus « mille feuille »	12 €
Icelandic salmon smoked by the chef and <i>maître d'hôtel</i> butter	9 €
Homemade PDO Duck foie gras with figs chutney	12 €
Homemade jumbo shrimp ravioli and bisque	12,5 €
Snails from Bourgogne	6 p. : 9 € or 12 p. : 15 €
Assortment of dry ham and salamis,	one person : 14 € or to share: 24 €

## To be continued ...

Skate wing black butter and caper sauce, vegetable mixture	24 €
Cooked salmon, lemon butter and Espelette peper sauce with pilaf rice	22 €
Burbot section, vanilla butter sauce, candied dill	26 €
Vegetarian lasagna	18 €
Beef tartare with French fries and salad	19 €
The burger of « la boutique des vins », with French fries	19 €
Beef steak, french fries and salad	22 €
Beef fillet, pepper sauce and <i>Gratin Dauphinois</i> <i>With duck foie gras</i>	28 € 30 €
Veal fillet, mushrooms sauce and mash purple potatoes	24 €
Half duck breast with orange sauce, candied potatoes and thyme	22 €

**And to finish...** 

<b>Our high quality cheese board</b> (3 cuts) by Marie Quatrehomme	<b>10 €</b>
<b>Hot drinks with sweets assortment « Café gourmand »</b>	<b>11 €</b>
<b>Glass of champagne with sweets assortment « Champagne gourmand »</b>	<b>18 €</b>
<b>Crème brûlée</b>	<b>8,5 €</b>
<b>The rhubarb compote pie and fresh strawberry</b>	<b>9 €</b>
<b>Julien's French toast with salty butter sauce and caramel ice cream</b>	<b>9 €</b>
<b>White chocolate dome, flowing strawberry</b>	<b>10 €</b>
<b>Three profiteroles with tonka ice cream and chocolate sauce</b>	<b>9 €</b>
<b>Pineapple carpaccio with coriander, ginger sorbet</b>	<b>8 €</b>
<b>Black forest chocolate cake and cherry fruit</b>	<b>10 €</b>
<b>Ice cream and sorbet cups</b> <i>3 scoops</i>	<b>9 €</b>

**For lunch and in the evening until 8 pm,**  
**Discover the daily menu following the chef's selection**

***Starter + main course or main course + dessert 21,50 €***  
(except cheese and coffee and champagne gourmand)

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**All the dishes are freshly homemade, except snails and fries,  
by our chef Julien Rodrigues and his team.**

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