

La Boutique des Vins

To begin...

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 €
Tuna tartare Thai styled	10,5 €
Snails from Bourgogne	6 p. : 9 € or 12 p. : 15 €
Assortment of dry ham and salamis,	one person : 14 € or to share: 24 €
Ceasar salad (<i>Roman salad, sliced chicken anchovies, parmesan cheese</i>)	18 €
Nordic salad (<i>salad, smoked salmon, tomato, avocado</i>)	18 €

To be continued ...

Skate wing black butter and caper sauce, vegetable mixture	24 €
Cooked salmon, lemon butter and Espelette pepper sauce with pilaf rice	22 €
Tuna steak, Madagascar pepper oil, ratatouille	22 €
Vegetarian lasagna	18 €
Beef or tuna or salmon tartare with French fries and salad	19 €
Assortement tartare Beef, tuna, salmon, 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 filet, pepper sauce and <i>Gratin Dauphinois</i>	28 €
<i>With duck foie gras</i>	30 €
Half duck breast with orange sauce, candied potatoes and thyme	22 €

And to finish... 

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

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)



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