

La Boutique des Vins

To begin...

Anchovy pie with salad	10 €
Icelandic salmon smoked by the chef and <i>maître d'hôtel</i> butter	10,5 €
Poached eggs with green beans	9 €
Homemade PDO Duck foie gras with figs chutney	16,5 €
Snails from Bourgogne	6 p. : 10 € or 12 p. : 19 €

To be continued ...

Red mullet filet with squid risotto and spinach	24 €
Scallops shells, ham and mashed cauliflower	28 €
Filet of maigre fish, herbs jus, vegetables	23 €
Vegetable risotto 19 € or « cepes mushroom » risotto	25 €
Roast lam, lemon and thyme pesto, bulgur and tomato confit	26 €
Duck filet, sweet potatoes and cassis jus, swiss charm gratin	26 €
Beef tartare with French fries and salad	20 €
The burger of « la boutique des vins », with French fries	20 €
Beef filet, pepper sauce	29 €
<i>With duck foie gras</i>	30 €
Sumply vegetable or potatoes or frnch fries	2 €

And to finish... 

Our high quality cheese board (3 cuts) by Marie Quatrehomme	11 €
Hot drinks with sweets assortment « Café gourmand »	11 €
Glass of champagne with sweets assortment « Champagne gourmand »	19 €
Rhubarbe compote with speculos	8 €
Lemon meringue pie	9 €
Crème brûlée with orange	9 €
Mille feuille cake with vanilla	10 €
Julien's French toast with salty butter sauce and caramel ice cream	10 €
Chocolat cream and chips sarrasin	9 €
Ice cream and sorbet cups 3 scoops	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 22 €
(except cheese and coffee and champagne gourmand)



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