



Starters

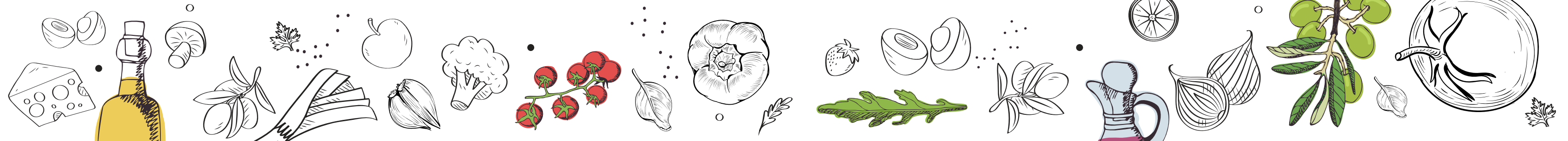
- Leek , slow-cooked egg , shallot dressing and roasted hazelnuts 11€
- Terrine to share, toasted bread and seasonal vegetable pickles 12€
- Creamy burratina, Muñoz olive oil, walnuts and mushrooms 12€
- Lightly smoked trout rillettes, from bread 14€
- Squash velouté and its Bleu de Gex cheese foam 11€
- Duck foie gras, damson purée and toasted brioche 15€
- Chicken Caesar salad with parmesan and croutons 14€

Main courses

- Traditional blanquette of veal, pilau rice with herbs 18€
- Navarin of lamb, vegetables with cooking juice 19€
- Bourguignon-style beef cheek, mashed potato 18€
- Brittany-style monkfish, tarragon rice 24€
- Pork ribs confit, sweet potato with curry and fresh coriander 18€
- Roasted half-chicken to share, organic fries (for 2) 35€
- Folie Douce burger 21€
- Vegetable and coconut milk curry 17€

Desserts

- Dessert buffet 12€



Monday menu

- Starters :** Bulgur wheat tabbouleh with dried fruit
- or
- Magland snail cassalette with lovage
- Mains :** Fresh goat's cheese and spinach lasagna
- or
- Roasted ham on the bone with gratin dauphinois

Dessert : Dessert buffet

- Menus :**
- 3 courses : starter + main + dessert buffet 31€
 - 2 courses : starter + main or main + dessert buffet 26€

Kid's menu

The Chief suggestion + dessert buffet 12€



Tuesday menu

Starters : Salad of baby spinach leaves, feta and mint leaves 

or

Platter of Sant'llario ham, aged 24 months, tomato focaccia

Mains : Squash and mushroom fricassee with pumpkin seeds 

or

Cod with polenta and cep mushrooms

Dessert : Dessert buffet

Menus :

3 courses : starter + main + dessert buffet

31€

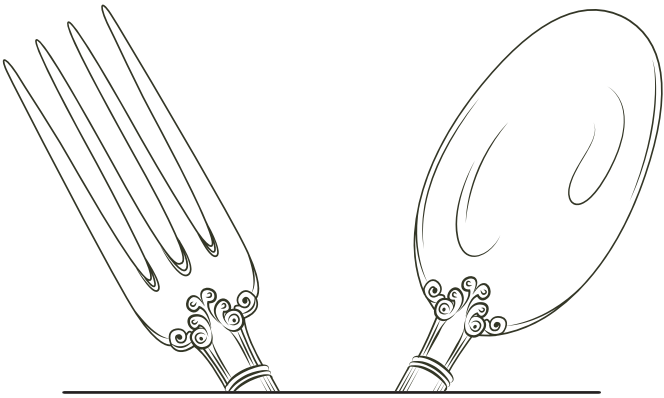
2 courses : starter + main or main + dessert buffet

26€

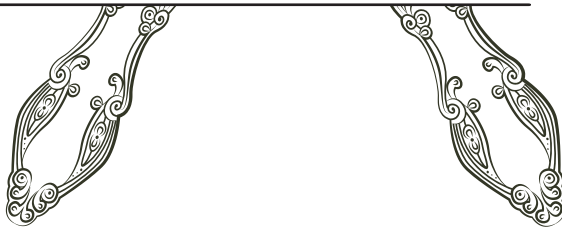
Kid's menu

The Chief suggestion + dessert buffet

12€



La Petite Cuisine



Wednesday menu

Starters : Maltese-style mussels 

or

Chicory, walnut, green apple and caper salad

Mains : Leek, hazelnut and chervil gratin 

or

Paccheri pasta with gorgonzola and walnuts

Dessert : Dessert buffet

Menus :

3 courses : starter + main + dessert buffet

31€

2 courses : starter + main or main + dessert buffet

26€

Kid's menu

The Chief suggestion + dessert buffet

12€





Thursday menu

Starters : Salad of raw and cooked beetroot, tangy mango and ginger 🌿

or

Herring of the day

Mains : Lentil dahl 🌿

or

Hand-chopped farmhouse sausage, Puy green lentils

Dessert : Dessert buffet

Menus :

- | | |
|---|-----|
| 3 courses : starter + main + dessert buffet | 31€ |
| 2 courses : starter + main or main + dessert buffet | 26€ |

Kid's menu

The Chief suggestion + dessert buffet 12€



Friday menu

Starters : Slow-cooked egg parfait Florentine-style or egg parfait

with Jerusalem artichoke and lobster bisque 🌿

or

Broad beans and baby spinach with tofu, yuzu vinaigrette

Mains : Carnaroli risotto with mushrooms 🌿

or

Traditional oven-baked lasagne

Dessert : Dessert buffet

Menus:

- | | |
|---|-----|
| 3 courses : starter + main + dessert buffet | 31€ |
| 2 courses : starter + main or main + dessert buffet | 26€ |

Kid's menu

The Chief suggestion + dessert buffet 12€



Saturday menu

Starters : Warm goat's cheese salad 

or

Rockfish soup, rouille and croutons

Mains : Sweet potato with curry and fresh coriander 

or

Suckling pig porchetta served in its juice with sautéed potatoes

Dessert : Dessert buffet

Menus :

- 3 courses : starter + main + dessert buffet 31€
- 2 courses : starter + main or main + dessert buffet 26€

Kid's menu

The Chief suggestion + dessert buffet 12€

Sunday menu

Starters : Stracciatella with olive oil and grated truffle 

or

Salmon gravadlax

Mains : Casserole of vegetables and autumn mushrooms with fig leaves

or

The french Sunday roast with potatoes and vegetables 

Dessert : Dessert buffet

Menus :

- 3 courses : starter + main + dessert buffet 31€
- 2 courses : starter + main or main + dessert buffet 26€

Kid's menu

The Chief suggestion + dessert buffet 12€



Drinks menu



Aperitif Drinks

Glass of Champagne, Kir Royal G.H MUMM Grand Cordon	15 cl	15 €
Apérol Spritz	12 cl	8 €
Pastis 51, Ricard	2 cl	6 €
Kir	12 cl	7 €
Americano	4 cl	8 €
Martini Gin Beefeater, Finley Gin Beefeater	4 cl	15 €
Porto Quinta Da Corte Tawny 10 ans	4 cl	8 €
Porto Quinta Da Corte Ruby	4 cl	8 €
LBV Late Bottled Vintage		

Beers

Draft beer Kronenbourg	25 cl	4,50 €
Draft beer Kronenbourg	47 cl	8 €
Bottled beer Carlsberg	33 cl	8 €
Bottled beer San Miguel Fresca	33 cl	8 €
Bottled beer Skoll	33 cl	8 €

Ciders

Finnbarra Cider	33 cl	8 €
Appie Cidre Extra Brut	33 cl	8 €

Alcohols

Gin Beefeater	4 cl	10 €
Jagermeister	4 cl	8 €
Rhum Havana Club 3 ans / Especial	4 cl	9 €
Vodka Absolut Blue	4 cl	9 €
Whisky Ballantine's Finest	4 cl	10 €

Liqueurs

Limoncello	4 cl	6 €
Génépi	4 cl	6 €
Chartreuse Verte	4 cl	12 €
Get 27	4 cl	10 €

By the glass

ROSÉ	IGP Pays d'Oc Folie Douce	12 cl	5 €
BLANC	IGP Pays d'Oc Folie Douce	12 cl	5 €
BLANC	Apremont Cep Noir Vieilles Vignes Jean Cavaillé	12 cl	6 €
BLANC	IGP Côtes de Gascogne « Le Petit Gascoun » Vin doux	12 cl	6 €
ROUGE	IGP Pays d'Oc Folie Douce	12 cl	5 €
ROUGE	Mouton Cadet Réserve AOC Médoc	12 cl	8 €
ROUGE	Côtes du Rhône Domaine Ventajol	12 cl	6 €

Wines & Champagnes

Champagnes G.H Mumm

G.H Mumm Grand Cordon	75 cl	125 €
-----------------------	-------	-------

G.H Mumm Cordon Rouge	150 cl	250 €
-----------------------	--------	-------

White wines

BOURGOGNE		
2016	Mâcon Villages Cave des Vignerons de Buxy	75 cl 40 €

VALLÉE DU RHÔNE		
2015	Côtes du Rhône Domaine Ridao	75 cl 25 €

LOIRE		
2016	Touraine Sauvignon « Les Lunelus » Domaine Pierre Angier	75 cl 35 €
2017	Sancerre Domaine des Tayaux	75 cl 50 €

PAYS D'OC		
	IGP Pays d'Oc Folie Douce Blanc	75 cl 30 €

SAVOIE		
	Apremont Cep Noir Vieilles Vignes Jean Cavaillé	75 cl 35 €
	Roussette Cep Noir Vieilles Vignes Jean Cavaillé	75 cl 40 €

SUD-OUEST		
2017	IGP Côtes de Gascogne « Le Petit Gascoun » Vin doux	75 cl 30 €

Red wines

BORDEAUX		
2014	Baron Henri Philippe de Rothschild AOC Médoc	75 cl 40 €
2014	Baron Nathaniel Philippe de Rothschild AOC Pauillac	75 cl 45 €
2015	Baron Carl Baron Philippe de Rothschild AOC Saint-Emilion	75 cl 45 €

BOURGOGNE		
2017	Côteaux Bourguignons Domaine La Grange-Ménard	75 cl 30 €
2016	Givry « Sous La Roche » Domaine Sarrazin	75 cl 55 €
2015	Marsannay « Les Echezots » Domaine Bart	75 cl 75 €

VALLÉE DU RHÔNE		
2017	Côtes du Rhône Domaine Ventajol	75 cl 25 €
2016	IGP Collines Rhodaniennes « Syrahvissante » Domaine Louis Chèze	75 cl 35 €
2016	Crozes-Hermitage « Les Palais »	75 cl 40 €
2016	Vacqueyras Domaine La Garrigue	75 cl 45 €

LANGUEDOC		
	IGP Pays d'Oc Folie Douce Rouge	75 cl 30 €
2017	Pic Saint Loup Emotion « Les Déesses Muettes »	75 cl 35 €

SAVOIE		
2016	Gamay Cep Noir Vieilles Vignes Jean Cavaillé	75 cl 35 €
2017	Mondeuse « L'Immortelle » Domaine Bertrand Quenard	75 cl 40 €

Rosés

	M de Minuty	75 cl 35 €
	IGP Pays d'Oc Folie Douce Rosé	75 cl 30 €
2018	Côtes de Provence Lou by Château Peyrassol	75 cl 35 €
2018	Côtes de Provence Lou by Château Peyrassol	150 cl 70 €

Sodas, Fruit juices & Water

Coca Cola Classic, Zéro, Light	33 cl	4,50 €
Coca Cola Classic, Zéro, Light	50 cl	7,00 €
Fanta, Sprite, Minute Maid, Fuze Tea, Finley	33 cl	4,50 €
Powerade Icestorm, cherry, lemon, Orange	50 cl	8,00 €
Monster Energy Drink	33 cl	8,00 €
Fruit juices & nectars	25 cl	7,00 €
Squeezed Fruit juices (Orange, lemon)	50 cl	8,00 €
Evian, Badoit	75 cl	6,50 €



Hot Drinks

Coffee espresso, Decaffeinated	2,50 €
Double Espresso, Double Decaffeinated	4,50 €
Capuccino, Large coffee, Coffee & Milk, Hot Chocolate	5,50 €
Irish Coffee	2 cl 12,00 €
Mulled Wine	15 cl 5,00 €

Teas & Infusions

Tea : Earl Grey, Darjeeling, Mint	4,80 €
Infusion : Lime Verbena, Chamomille	4,80 €

