



La Carte

NOS ENTRÉES

VELOUTÉ DE COURGE

Huile de pépins de courge torréfiés
25

10

CEVICHE D'ESPADON

14

Lissé de patates douces, citron vert,
oignons rouges, coriandre & grenade
10

TARTARE DE BETTERAVES

11

Emulsion au gingembre & toasts de fromage
Selles-sur-Cher
14, 25, 27

SALADE DE DINDE & HOUMOUS

12

Oignons confits, chips de patates douces
& émulsion aux herbes
11, 24, 25, 26

CROQUETTES DE POIS CHICHES

11

Ail, Tahina, menthe & sauce au yaourt soja
1, 7, 11, 12, 14, 26

SALADE PARMENTIÈRE

13

Lard, poêlée de champignons & émulsion
des sous-bois
9, 25, 27

NOS PÂTES

RISOTTO FORESTIER

20

Tombée de champignons & crème de soja
24, 27

PAPPARDELLE AUX FRUITS DE MER

23

Tombée d'épinards & sauce Champagne
1, 7, 8, 9, 14, 24, 27, 29

RISOTTO FAÇON PAËLLA

24

Poulet, scampis & chorizo
8, 14, 24, 27, 29

SPAGHETTI CARBONARA

23

1, 7, 9, 14

RIGATONI AU RAGOÛT D'AGNEAU

25

Tapenade d'olives, basilic & tomates
1, 7, 9, 10, 14, 24

CANNELLONI AU BOEUF

26

Paleron de bœuf confit, ricotta &
aubergines
1, 7, 9, 14, 24

NOS POISSONS



TAGLIATA DE LOTTE

32

Courge butternut rôtie, salicornes,
pommes de terre rattes & crème forestière
7, 10, 14

PAVÉ DE SAUMON

27

Écrasé de pommes de terre aux échalotes
confites, poireaux & sauce au Noilly Prat
7, 10, 14, 24, 27

NOS VIANDES

FAUX-FILET DE BOEUF 300GR

36

Pommes de terre confites, carottes &
beurre maître d'hôtel
14

MAGRET DE CANARD

32

Purée de vitelottes, tombée de chou kale
& jus aux clémentines
7, 14, 24, 27

SOURIS D'AGNEAU BRAISÉE

28

Polenta, flageolets à l'ail & jus réduit
7, 14, 24, 27

BOULETTES DE QUORN VEGAN

20

Mijoté de lentilles & pommes de terre vapeur
24



La Carte

NOS INCONTOURNABLES DE L'AUTOMNE

SMASH BURGER DE BŒUF

24

Lard, tomates, confit d'oignons, cheddar, mayonnaise, moutarde, frites & salade
1, 7, 9, 14, 24, 25, 27

BURGER DE POISSON

22

Dorade et bar, choucroute, cornichons, mayonnaise au raifort, frites & salade
1, 7, 9, 10, 14, 25, 27

BURGER VEGAN



19

Galette de pommes de terre, compotée de légumes, guacamole, roquette, frites & salade
25, 27

L'OMELETTE

17

Au choix, frites & salade
9, 14

CARPACCIO DE BŒUF

23

Façon grecque avec feta, olives, concombres, tomates, frites & salade
14, 25, 27

TARTARE DE BOEUF



26

Rumsteak de bœuf au couteau, confit d'oignons rouges, poire, noix, persil, frites & salade
17, 25, 27

SALADE CÉSAR

23

Salade romaine, aiguillettes de poulet panées, concassé de tomates, omelette, copeaux de parmesan & croûtons à l'ail
1, 7, 9, 10, 14, 25, 27

NOS PLANCHES - À PARTAGER ... OU PAS !

FROMAGES



20

13, 14, 17, 25

MIXTE

21

Mélange de charcuteries & fromages
14, 25, 27

CHARCUTERIE

20

14, 25, 27

DE LA MER

21

Duo de saumon & tempura de scampis
7, 8, 10

NOS DESSERTS

MOELLEUX AU CHOCOLAT

10

Glace à la banane
1, 7, 9, 14

TIRAMISU

10

Spéculoos & agrumes
1, 7, 9, 14

DAME BLANCHE

10

Glace vanille, sauce au chocolat & chantilly
9, 14

CRÈME BRÛLÉE VANILLE

10

9, 14

POIRE POCHÉE AUX ÉPICES



10

Sorbet au cacao

ASSIETTE DE GLACES ET SORBETS

10

Faits maison
9, 14, 21



ASSIETTE DE FROMAGES

14

13, 14, 17, 25



La Carte

OUR STARTERS

CREAMY SQUASH SOUP

Roasted pumpkin seed oil
25

10

SWORDFISH CEVICHE

Mashed sweet potato purée, lime, red onions, coriander & pomegranate
10

14

BEETROOT TARTARE

Ginger emulsion & Selles-sur-Cher cheese toast
14, 25, 27

11

TURKEY SALAD & HUMMUS

Caramelised onions, sweet potato crisps & herb emulsion
11, 24, 25, 26

12

CHICKPEA CROQUETTES

Garlic, Tahina, mint & soy yoghurt sauce
1, 7, 11, 12, 14, 26

11

POTATO SALAD "PARMENTIÈRE"

Bacon, mushroom fricassée & forest emulsion
9, 25, 27

13

OUR PASTA

FOREST RISOTTO

Mushrooms & soy cream
24, 27

20

SEAFOOD PAPPARDELLE

Spinach & Champagne sauce
1, 7, 8, 9, 14, 24, 27, 29

23

PAELLA-STYLE RISOTTO

Chicken, scampi & chorizo
8, 14, 24, 27, 29

24

SPAGHETTI CARBONARA

1, 7, 9, 14

23

RIGATONI WITH LAMB STEW

Tapenade of olives, basil & tomato
1, 7, 9, 10, 14, 24

25

BEEF CANNELLONI

Confit beef chuck, ricotta & eggplant
1, 7, 9, 14, 24

26

OUR FISHES



MONKFISH TAGLIATA

Roasted butternut squash, samphire, Ratte potatoes & forest cream
7, 10, 14

32

SALMON STEAK

Mashed potatoes with caramelised shallots, leeks & Noilly Prat sauce
7, 10, 14, 24, 27

27

OUR MEATS

LOCAL BEEF SIRLOIN 300GR

Candied potatoes, carrots & parsley butter
14

36

DUCK BREAST

Mashed purple potatoes, kale & clementine juice
7, 14, 24, 27

32

BRAISED LAMB SHANK

Polenta, garlic flageolet beans & reduced juice
7, 14, 24, 27

28

VEGAN QUORN MEATBALLS

Stewed lentils & steamed potatoes
24

20

Wheat (1), Rye (2), Barley (3), Oats (4), Spelled (5), Khorasan Wheat (6), Gluten (7), Shellfish (8), Egg (9), Fish (10), Peanut (11), Soy (12), Milk (13), Lactose (14), Almond (15), Hazelnut (16), Walnut (17), Cashew (18), Pecan (19), Brazil nut (20), Pistachio (21), Macadamia nuts (22), Queensland Walnut (23), Celery (24), Mustard (25), Sesame (26), Sulfur Dioxide (27), Lupine (28), Shellfish (29).



La Carte

OUR AUTUMN “MUST-HAVE”

SMASH BEEF BURGER

24

Bacon, tomatoes, onion confit, cheddar, mayonnaise, mustard, French fries & salad
1, 7, 9, 14, 24, 25, 27

FISH BURGER

22

Sea bream and sea bass, sauerkraut, pickles, horseradish mayonnaise, French fries & salad
1, 7, 9, 10, 14, 25, 27

VEGAN BURGER



19

Potato pancake, vegetable compote, guacamole, arugula, French fries & salad
25, 27

OMELET

17

At your liking, French fries & salad
9, 14

BEEF CARPACCIO

23

Greek style with feta cheese, olives, cucumbers, tomatoes, French fries & salad
14, 25, 27

BEEF TARTAR



26

Knife-cut beef rump steak, red onion confit, pear, walnuts, parsley, French fries & salad
17, 25, 27

CAESAR SALAD

23

Romaine lettuce, breaded chicken strips, tomatoes, omelet, parmesan shavings & crispy garlic croutons
1, 7, 9, 10, 14, 25, 27

OUR PLANCHES - TO SHARE ... OR NOT!

CHEESES



20

13, 14, 17, 25

MIX

21

Assortment of cheeses & cold cuts
14, 25, 27

COLD CUTS

20

14, 25, 27

FROM THE SEA

21

Gravlax and tartar of salmon & scampis tempura
7, 8, 10

OUR DESSERTS

CHOCOLATE CAKE

10

Banana ice cream
1, 7, 9, 14

TIRAMISU

10

Speculoos & citrus fruits
1, 7, 9, 14

DAME BLANCHE

10

Vanilla ice cream, chocolate sauce & whipped cream
9, 14

VANILLA CRÈME BRÛLÉE

10

9, 14

SPICED POACHED PEAR



10

Cocoa sorbet

ICE CREAMS AND SORBETS PLATE

10

Homemade
9, 14, 21



CHEESE PLATE

14

13, 14, 17, 25



Les Boissons

LES BIÈRES/BEERS

	30CL	50CL
Diekirch	5	8.30
Tripel Karmeliet	6.50	10
Picon beer	7	9.50
Diekirch 0%	5.50	
Bofferding	6	
Leffe blonde / brune	6.50	
Corona	8	
Franziskaner Weissbier		7.50

LES APÉRITIFS

Crodino	10CL	5.50
Ricard	4CL	6
Martini bianco/rosso	6CL	6.50
Porto rouge	6CL	6.50
Campari soda / orange	6CL	7.50
Kir vin blanc	14CL	7.50
Kir Grand-Ducal	12CL	8.50
Kir Royal	12CL	15
Lillet Blanc	5CL	6

LES DIGESTIFS/DIGESTIVES

	4CL
Limoncello, Amaretto, Bailey's, Grand Marnier, Cointreau, Get 27, Sambuca	7.50
Cognac Frapin XO	20
Jägermeister, Averna, Fernet Branca	7
Calvados Père Magloire VSOP	9
Rémy Martin VSOP	11
Armagnac Comte de Ferragut VS	11
Grappa Nonino Chardonnay	11
Eau de vie Poire / Mirabelle / Kirsch	10

FROIDES & CHAUDES SOFTS & HOT DRINKS

	25CL	50CL	1L
Rosport Bleu	3.50	5.60	
Vittel	3.50	5.60	7.50
San Pellegrino		5.60	7.50
Perrier		33CL	4
Coca-Cola / Coca Zero		20CL	4.50
Fanta Orange / Sprite			
Orange, pineapple, apple, peach, tomato juice		20CL	5
Schweppes tonic, ice tea		25CL	4.80
Homemade ice tea		25CL	5
Red Bull		25CL	6
Squeezed orange/lemon juice		20CL	8
Espresso, coffee, decaf			3.50
Tea, infusion			
Double espresso, hot chocolate, cappuccino			4.50
Café frappé, sirop de sucre de canne, sirop d'orgeat			6.00

SPIRITUEUX/SPIRITS

	4CL
Rhum Havana Club	7.50
Rhum Havana Especial	8
Rhum La Hechicera Reserva	12
Whisky Glenfiddich 12 ans	10
Whisky Chivas Regal	12
Whisky Jameson	12
Whisky Jack Daniels	10
Whisky Four Roses	8
Tequila Olmeca	7.50
Vodka Absolut	7.50
Gin Beefeater	7.50
Gin Hendrick's	10
Gin Opyos	15
Gin Monkey 47	15
Supplément soft	2.80
Red Bull	3.80
Fever-Tree Elderflower, Tonic, Raspberry & Rhubarb, Ginger Beer	3.80



Wines & Champagnes

VINS ROUGES/RED WINES

	14CL	75CL
Moment de plaisir Merlot 2024 	8	32
Zaccagnini Montepulciano d'Abruzzo DOC, 2022, Italia	8 150CL	38 70
Agneau Rouge Bordeaux AOC, Baron Philippe de Rothschild, 2021	8.50	40
Protos Joven Roble DOP, Ribera del Duero, 2023, Spain	9.50	45
Côtes du Rhône "Mon Coeur", 2023	10	46
Pinot Noir AOP, Bernard Massard, 2023 	10	46

VINS ROSÉS/ROSE WINES

	14CL	75CL
Moment de plaisir rosé, 2024 	8	32
Pesque Lune, Vin de pays IGP Argens, 2024 	8	35
Maison Sainte Marguerite, Symphonie, 2023 	9.50	45
Château Les Crostes, Cuvée Amalia, 2023	9.50	45

VINS BLANCS/WHITE WINES

	14CL	75CL
Moment de plaisir Chardonnay, 2024 	8	32
Chardonnay, Les Ronces, IGP Pays d'Oc, 2024 	8.50	40
Marius Viognier, IGP Pays d'Oc, 2024	8.50	40
Cuvée Ban des Cigales, Blanc Moelleux, Grande Courtade, 2024 	8.50	40
Riesling Grand Premier Cru, Clos des Rochers, 2023 	9.50	45
Sauvignon Mouton Cadet, X Nathan Baron Philippe de Rothschild, 2023 	9.50	45
Pinot Gris Grand Premier Cru, Clos des Rochers, 2023 	9.50	45

CHAMPAGNES & CRÉMANTS

	12CL	75CL
Crémant Millésimé, Bernard Massard, 2020 	12	55
Champagne Brut Tradition, Girost Moussy	15	70
Laurent Perrier "La Cuvée"		100



Cocktails

SPRITZ

APEROL SPRITZ 12

Aperol, orange, crémant, sparkling water

LIMONCELLO SPRITZ 12

Limoncello, lemon, crémant, sparkling water

GIN

GIN BEEFEATER 12

Gin Beefeater, Schweppes tonic

HENDRICK'S TONIC 14

Gin Hendrick's, Fever-Tree Elderflower

GIN FIZZ 12

Gin Beefeater, lemon juice, sugar cane syrup, sparkling water

NEGRONI 12

Gin Beefeater, Campari, Rosso Martini, orange

LILLET

LILLET TONIC 12

Lillet, Schweppes tonic

LILLET TONIC RASPBERRY & RHUBARB 12

Lillet, Fever-Tree Raspberry & Rhubarb

WHISKY

OLD FASHIONED 12

Four Roses bourbon, sugar cane syrup, orange

IRISH COFFEE 12

Jameson, coffee, brown sugar, whipped cream

RUM

MOJITO 12

Rhum Havana Club Bianco 3 years, mint, lime, brown sugar, sparkling water

CUBA LIBRE 12

Rhum Havana Club Especial, Coke, lime

CAÍPIRINHA 12

Cachaça, lime juice, brown sugar

VODKA

MOSCOW MULE 12

Vodka Absolut, Fever-Tree Ginger Beer, lime

ESPRESSO MARTINI 12

Vodka Absolut, Kahlua, espresso

WHITE RUSSIAN 12

Vodka Absolut, Kahlua, whipped cream

BLUE LAGOON 12

Vodka Absolut, Curaçao, lemon juice

TEQUILA

MARGARITA 12

Tequila, Cointreau, lime juice

TEQUILA SUNRISE 12

Tequila, orange juice, grenadine syrup



Mocktails

APEROL SPRITZ

12

Sober Spritz, orange, sparkling water

GIN FIZZ

12

Sober Gin, lemon juice, sugar cane syrup, sparkling water

MOJITO

12

Sober Rum, mint, lime, brown sugar, sparkling water

OLD FASHIONED

12

Sober Whisky, sugar cane syrup, orange zest

CUBA LIBRE

12

Sober Rum, lime, Coke

IRISH COFFEE

12

Sober Whisky, coffee, sugar cane syrup, whipped cream

GIN TONIC

12

Sober Gin, Schweppes tonic

ICED COFFEE

6

Sugar cane syrup, orgeat syrup

SOBER SPIRITS

Sober Spirits are non-alcoholic spirits, hand-distilled to restore the authentic taste of classic cocktails.
The elegance of a great cocktail, without the effects of alcohol.

