



MARKET RETURN MENU*

Starter + Main Course + Dessert €25.00

2-course menu €21.00

Live dish €17.00

*Every lunchtime from Tuesday to Friday (excluding public holidays)

TO BOOK
04 90 66 03 28

RESTAURANT CARD

STARTER + MAIN COURSE + DESSERT €45.00

TO START

Duck foie gras "la ferme du Puntón" with red onion and grape confit	14.00€
Asparagus and gravlax salmon salad with citrus vinaigrette	14.00€
Tuna tataki, yakitori sauce, chickpea hummus	14.00€

TO CONTINUE

Roasted pollock, asparagus, reduced bone juice with citrus fruits	26.00€
Roasted duck breast, Sichuan pepper meat jus, spring vegetables, baby potatoes	25.00€
Pork tenderloin in a mustard crust, potato millefeuille, red onion pickles, cider and honey jus	23.00€
Grilled Black Angus rib-eye steak, new potatoes, salad	27.00€
Classic Burger, "Boulangerie du Cours" brioche bun, beef, bacon, cheddar, onion, pickle, shallot cream, new potatoes	21.00€

TO FINISH

Our selection of cheeses	12.00€
Pavlova with local strawberries	10.00€
Irish Coffee: crunchy biscuit, creamy coffee, vanilla mousse, whisky gel	10.00€
Large profiterole-style choux pastry, vanilla ice cream, hot chocolate sauce, whipped cream	10.00€
Iced nougat "nougaterie Silvain" red fruit salad	10.00€
Colonel, lemon sorbet, vodka	10.00€
Liège coffee	10.00€
Artisanal ice creams and sorbets "Glaces des Alpes" (different flavors available, ask the waiter)	