

# GOURMET BAR

## LUNCH MENU

### STARTERS

MIMOSA ASPARAGUS	9
GRAVLAX SALMON	10
PÂTÉ EN CROûTE RICHELIEU From la Maison Bobosse with salad	10
CHILLED GREEN PEA CREAM With mint and bacon	8
STARTER OF THE DAY	9

### MAIN COURSES

CAESAR SALAD Romaine lettuce, chicken, poached egg, croutons, parmesan shavings, anchovy fillet and caesar dressing	21
VEGETABLE AND LEMON RISOTTO Seasonal vegetables	19
SEARED SEA BASS WITH PASTIS	24
TROUT FROM MAISON MURGAT Seared with lemongrass sauce	24
SLOW-COOKED LAMB SHANK With potatoes	26
MAIN COURSE OF THE DAY	18

### DESSERTS

PRALINE TART From Maison Jocteur	9
FRUIT SALAD Fresh and seasonal fruits	7.5
CHOCOLATE & CARAMEL LAVA CAKE	9
DESSERT OF THE DAY	9

### CHILDREN'S MENU - 12 YEARS OLD

DISH & DESSERT	12
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### LUNCH FORMULE

STARTER - MAIN / MAIN - DESERT	21
Starter of the moment	9
Main course of the moment	18
Dessert of the moment	

# GOURMET BAR

## DINNER MENU

### THE BOARDS

**ASSORTEMENT OF MEZZES** 18  
Humus, guacamole, eggplant caviar

**LOCAL PLATTER** 22  
Ham, caquette, rosette, Saint-Marcellin, mimolette, pickles and salad  
Served with slices of bread

**CHEESE PLATTER** 11  
Saint-marcellin from Mère Richard, Comté, et Mimolette  
Served with slices of bread

### TAPAS TO SHARE

**HOMEMADE GUACAMOLE TORTILLAS** 8

**HUMMUS, PITA BREAD** 8

**CREAMY BURRATA** 9  
Tomatoes and pesto

**TRADITIONAL BRUSCHETTA** 8  
Tomatoes, basil, olive oil

**CURED SAUSAGE OF THE MOMENT** 11  
From Maison Bobosse

**SEA BASS CEVICHE** 11  
Marinated with soy and yuzu

**GRAVELAX SALMON** 11  
Marinated with dill

**BEEF TATAKI** 9  
Soy and sesame sauce

**BAKED EGGS** 9  
Soft eggs with crispy Comté cheese crust

**FRESH SALAD** 6  
Tomatoes, feta, avocado, lemon, mint

**ROASTED VEGETABLES WITH SPICES** 6

**HOMEMADE FRENCH FRIES** 6.5  
With mayonnaise

**CHICKEN WINGS** 9.5  
With Yoghurt Sauce

**PASTA GRATIN** 8.5  
With truffled ham

### OVER HERE NEXT

**TROUT FROM MAISON MURGAT** 24  
Grilled with lemongrass sauce

**STIR-FRIED RICE NOODLES WITH OCTOPUS** 26  
Asian-style

**RILLED ENTRECOTE** 32  
Charolais 300g, with pepper sauce, homemade fries

**CAESAR SALAD** 21  
Romaine lettuce, chicken, poached egg, croutons, parmesan shavings, anchovy fillet and caesar dressing

**DAUPHINÉ RAVIOLI** (Label rouge) 20  
With truffle cream

**CLUB SANDWICH** 19  
Chicken, hard-boiled egg, tomatoes, lettuce, bacon

### DESSERT

**CHOCOLATE AND CARAMEL LAVA CAKE** 9

**FRUIT SALAD** 7.5  
Seasonal fresh fruits

**PRALINE TART** 9  
From Jockey

**TIRAMISU WITH COFFEE** 9

**“DAME BLANCHE” SUNDAE** 9  
Vanilla ice cream, whipped cream, hot chocolate sauce

**COLONEL SORBET** 9  
Lemon vodka sorbet scoops

### CHILDREN'S MENU - DE 12 YEARS OLD

**DISH & DESSERT** 12