

APERITIFS, 4CL

AMER CLAIRE AU CHOIX

Apérol, Campari, Chambéryzette

.8

RATAFIA DE BOURGOGNE

Sab's, Alambic Bourguignon

.8

VERMOUTH "DOLIN DE CHAMBÉRY"

Bianco, Dry ou Rouge

.8

PASTIS DES ALPES

.8

COCKTAILS

KIR, 12CL

Chestnut, Blueberry, Mirabelle Plum, Raspberry

.8

KIR ROYAL, 12CL

Chestnut, Blueberry, Mirabelle, Raspberry

.19

SPRITZ, 15CL

Aperol, Campari, Elderflower

.14

BEERS

BRASSERIE ARTISANALE CAQUOT, 33CL

White Beer, Blonde Beer, Blonde Beer Infused With Verbena, IPA, Stout

.8

REFRESHMENTS

ARTISANAL LEMONADE, 25CL

Aix Riviera, Brasserie Artisanale Caquot

.7

PATRICK FONT JUICE, 25CL

Pineapple, Vineyard Peach, Orange, Tomato

.7

COCA-COLA, COCA-COLA SANS SUCRES, 33CL

.7

WATERS

STILL OR SPARKLING WATER FROM CHÂTEAU BRACHET, 75CL

.4

EVIAN, 75CL

.6

BADOIT VERTE, 75CL

.6

CHATELDON, 75CL

.7



Prices are net in euros, service included.

All our meats are of French origin. If you have any food allergies, please consult our allergen information booklet, available upon request.



“RETOUR DU POTAGER”

Starter, Main Course, Cheese or Dessert .39
Starter & Main Course or Main Course & Dessert .32

STARTERS OF YOUR CHOICE

VITELLO TONNATO

sun-dried tomatoes, parmesan & arugula

ou

DELICATE TARTLET

with seasonal vegetables, lemony herb cream

MAIN COURSES OF YOUR CHOICE

PORK RACK

carrot and ginger variations

ou

STEWED BOUCHOT MUSSELS

curry with a potato foam

ou

RISOTTO

with mushrooms

DESSERTS OF YOUR CHOICE

CHEESE PLATTER

from our mountain pastures

ou

BRETON SHORTBREAD & APRICOTS

olive oil vinaigrette

ou

CHOCOLATE MILLEFEUILLE

almonds, salted butter caramel

