



# à la carte

## entrées

- Chèvre crème, cherry tomatoes, endives, basil, parsley 16
- Tarte tatin, pearl onion, leek, thyme, crème fraîche, lemon zest 16
- Seasonal vegetables, hollandaise, citrus vinaigrette, tarragon 18
- Tartar, Dijon, capers, chives, cured egg yolk, herb mayonnaise 18
- Brioche, Norwegian shrimps, salmon, dill, horseradish, pickled fennel 20

## sides

- Pommes frites, parmesan, mayonnaise 10
- Organic farm greens, fennel, artichoke, dill, miso, truffle 10
- Chéri boulangerie bread, beurre Charentes-Poitou A.O.P. 3

## plats principaux

- Summer risotto, seasonal greens, pea, fennel, parmesan 26
- Leek Wellington, cherries, beurre blanc, chervil 28
- Chicken schnitzel, lemon herb butter, anchovy, Chéri salad 28
- Pan-fried duck, croquettes, cherries, port wine 32
- Market fish, beurre blanc, new potatoes, seasonal greens 36
- Risotto Bouillabaisse, sea scallops, cherry tomatoes, Chardonnay, Pastis de Marseille 36
- Coeur de filet, café de Paris, béarnaise, pepper jus, pommes frites 46

## patisseries

- Crème brûlée, vanilla, orange, seasonal sorbet 14
- Apple tarte tatin, vanilla ice cream, lemon melissa 15
- Pavlova, mascarpone Chantilly, seasonal sorbet, pistachios, berries 16
- Chocolate Genoise, Cointreau caramel, seasonal sorbet, walnuts 15