

# Bon appétit

## LA COUR DES SAVEURS-RESTAURANT

### MARKET MENU

*Served Monday to Friday, lunch only.*

Starter + Main course + Dessert 24.00 €

Starter + Main course 20.00 €

Main course + Dessert 20.00 €

### CHILDREN'S MENU

Main to choose 13.50€

*Ham or steak served with potatoes or pasta*

**Or**

*Market fish and vegetables*

Dessert

*2 ice cream balls (flavours of the moment)*

The gourmet (up to 12 years) 19.50€

*Leave the chef free to prepare a 3-course menu to satisfy your gourmets' taste buds, depending on their preferences for fish or meat.*

### TAPAS TO SHARE

Fish Accras 6.00€

*Delicious golden fish fritters enhanced with fine herbs and fragrant spices.*

Crispy Chicken 6.00€

*4 portions*

*Light and golden crispy chicken bites, perfect for a tasty and savory treat.*

Hummus 6.00€

*A smooth chickpea cream elevated by the soft flavors of tahini and a drizzle of olive oil.*

Potatoes 4.00€

*Golden, crispy potatoes.*

Baked Camembert with Honey and Rosemary 12.00€

*A creamy baked Camembert, enhanced by the delicate fragrance of rosemary and the sweetness of honey.*

Charcuterie Board 14.50€

*A generous selection of local cold cuts, perfect for sharing in a friendly atmosphere.*

Charcuterie and Cheese Board 15.50€

*The perfect combination of artisanal cold cuts and matured cheeses for a delicious moment.*

# A la carte

## LA COUR DES SAVEURS-RESTAURANT

### OUR STARTERS

Pea velouté, goat cheese curd, 11.00€  
soft-boiled egg, golden  
croutons

*A pea soup highlighted by goat cheese curd and a soft-boiled egg, topped with golden croutons for indulgence.*

Marinated trout, crunchy 13.00€  
vegetables, trout roe

*the freshness of lemon-marinated trout paired with crisp vegetables and enhanced with trout roe, offering a refined and briny burst of flavor on the palate.*

Beef tataki with sesame, wakame 14.00€  
salad, carrot ketchu

*Seared beef tataki, with the crisp and salty touch of wakame and the surprising sweetness of homemade carrot ketchup.*

White asparagus from Richelieu, 13.00€  
chive whipped cream

*Elegant white asparagus enhanced by a light chive cream and a hint of apple cider vinegar for a fresh spring touch.*

### OUR MAIN COURSES

Market fish cooked at low 22.00€  
temperature, wild rice and salsa  
condiment

*Daily fish cooked gently at low temperature, served on tender wild rice with a vibrant salsa condiment.*

Roasted lamb saddle, carrots, pea 29.00€  
purée

*Roasted lamb saddle with tender baby carrots, creamy pea purée, and slow-cooked onions for a bold, flavorful dish.*

Turnip tagine, verde polenta, tangy 19.00€  
fennel

*A vegetarian dish with oriental inspiration, where stewed turnips, herb polenta, and tangy fennel harmonize in a fragrant plate.*

Pan-seared duck breast with 24.00€  
Kampot pepper, crispy Macaire  
potato, turnip

*Tender duck breast with Kampot pepper, served with crispy Macaire potato and shallots cooked in their juice*

Beef tartare, potatoes, green salad 21.00€

*Beef tartare freshly prepared to order, served with crispy potatoes and a freshly seasoned green salad*

Pork chop, mashed potatoes, sage 58.00€  
jus - for 2 people

*Generous Roi Rose pork chop, served with homemade mashed potatoes and a subtly sage-infused jus.*

### OUR DESSERTS

Hazelnut financier, chocolate 11.00€  
ganache, cocoa sorbet, cocoa nib  
tuile

*Utter indulgence with a moist hazelnut financier, rich chocolate ganache, cocoa sorbet, and a thin cocoa nib tuile.*

Lemon tart 11.00€

*A refined twist on the classic lemon tart, balancing soft acidity with creamy textures for a harmonious finish.*

Cheese platter 15.50€

*A selection of ripened cheeses from near and far for lovers of great flavors.*

Strawberries, vanilla foam, 11.00€  
almond streusel

*A refreshing dessert combining the sweetness of strawberries, light vanilla foam, and crunchy almond streusel.*

Strawberry and pea pavlova, 11.00€  
strawberry sorbet

*A delicate pavlova blending fresh strawberries and green peas, accompanied by a house-made strawberry sorbet.*