

Bon appétit

LA COUR DES SAVEURS-RESTAURANT

MARKET MENU

Served Monday to Friday, lunch only.

Starter + Main course + Dessert 20.00 €

Starter + Main course 17.00 €

Main course + Dessert 17.00 €

CHILDREN'S MENU

Main to choose 14.00€

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) 20.00€

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.