

## TO SHARE

|                                     |              |
|-------------------------------------|--------------|
| <b>Cold cut platter</b>             | <b>11.50</b> |
| <b>Cheese platter</b>               | <b>12.00</b> |
| <b>Cold cut and cheese platter</b>  | <b>14.50</b> |
| <b>Fish and Chips, Tartar Sauce</b> | <b>12.50</b> |

## STARTERS

|  |              |
|--|--------------|
| <b>Poached Eggs in Red Wine Sauce</b>    | <b>7.50</b>  |
| <b>Bone Marrow</b>                       | <b>11.00</b> |
| <b>Herring, Potatoes with Oil</b>        | <b>8.50</b>  |
| <b>Endive Salad with Ham and Walnuts</b> | <b>8.50</b>  |
| <b>French Onion Soup Lyon-Style</b>      | <b>11.00</b> |
| <b>Leeks in Vinaigrette</b>              | <b>7.50</b>  |

**Dish of the Day**

**15.00**

## MAINS

|   |              |
|---|--------------|
| <b>Flank Steak with Shallots</b>                      | <b>23.50</b> |
| <b>Tripe Sausage with Old-Fashioned Mustard Sauce</b> | <b>16.50</b> |
| <b>Salted Pork and Lentils</b>                        | <b>15.00</b> |
| <b>Traditional Veal Blanquette</b>                    | <b>23.50</b> |
| <b>Ham Omelette, Cheese and Salad</b>                 | <b>14.00</b> |
| <b>Salmon, Confit Vegetables</b>                      | <b>19.50</b> |
| <b>Hake, Mayonnaise, Served Cold</b>                  | <b>17.50</b> |
| <b>Beef Tartare</b>                                   | <b>18.00</b> |
| <b>Chanteclair's Hamburger</b>                        | <b>17.50</b> |

## CHEESE

|                                  |             |
|----------------------------------|-------------|
| <b>Cervelle de Canut</b>         | <b>5.00</b> |
| <b>Faisselle, Cottage Cheese</b> | <b>4.00</b> |
| <b>Farmhouse Camembert</b>       | <b>7.00</b> |

## DESSERTS

|   |             |
|---|-------------|
| <b>Chocolate Mousse</b>   | <b>7.50</b> |
| <b>Today's Pie</b>  | <b>7.50</b> |
| <b>Apple Compote</b>  | <b>7.50</b> |
| <b>Ice Cream Trio</b>   | <b>7.50</b> |
| <b>Gaufres Grand-Mère</b>   | <b>7.50</b> |
| <i>Waffles with toppings : Whipped Cream/<br/>Compote/ Salted Caramel</i> |             |

## WINES

### White Wines

|  | <b>12cl</b> | <b>25cl</b> | <b>46cl</b>  |
|--|-------------|-------------|--------------|
| <b>Viognier d'Oc I.G.P – Les Costes</b>              | <b>3.00</b> | <b>5.50</b> | <b>10.50</b> |
| <b>Mâcon Villages A.O.P – Domaine Roche des Fées</b> | <b>3.80</b> | <b>7.50</b> | <b>14.00</b> |

### Red Wines

|   |             |             |              |
|---|-------------|-------------|--------------|
| <b>Côtes-du-Rhône A.O.C – " Buisson des Grives " Laudun</b> | <b>3.00</b> | <b>5.50</b> | <b>10.50</b> |
| <b>Crozes-Hermitage A.O.P – " Les Monts Taris "</b>         | <b>4.80</b> | <b>9.50</b> | <b>18.00</b> |

## COFFEE & DIGESTIVE

|  |             |
|--|-------------|
| <b>Get 27 / Get 31</b>   | <b>4cl</b>  |
| <b>Limoncello - Della Scogliera</b>                            | <b>6.00</b> |
| <b>White Schnapps - St Florian</b>                             | <b>6.00</b> |
| (Pear, Raspberry, Plum)  | <b>8.00</b> |
| <b>Chartreuse - Liqueur des Pères Chartreux Yellow / Green</b> | <b>8.00</b> |
| <b>Génépi des Alpes - Cherry Rocher</b>                        | <b>9.00</b> |
| <b>Cognac - Prestignac</b>                                     | <b>8.00</b> |
| <b>Armagnac - Duc de Camilhac</b>                              | <b>8.00</b> |
| <b>Amaretto - Disarone</b>                                     | <b>9.00</b> |

***For an impeccable guarantee of freshness, these dishes are prepared in limited quantities.***

*The origins of our meats are displayed at the entrance of our establishment. Our Chef is at your disposal in case of dietary restrictions or allergies.  
Prices are net in euros, inclusive of taxes and service. The restaurant no longer accepts payments by bank cheque.*