



STARTERS

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| Oysters · La Speciale de Claire, mignonette | half 24 dozen 46 |
| Gougères (v) | 8 |
| Oeufs mayonnaise (v) | 5 |
| La salade du jour (v) | 9 |
| Onion soup gratinée | 12 |
| Saint-Marcellin cheese soufflé, beurre blanc (v) | 11 |
| Terrine de Campagne, cornichons | 11 |
| Crudités, green olive tapenade (pb) | 10 |
| Ham de Bayonne, remoulade | 11 |
| St Jacques, garlic butter, chilli | 18 |
| Steak tartare, brioche | 14 19 |
| Leeks vinaigrette (pb) | 9 |

MAINS

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|---|---------|
| Confit rabbit, mustard sauce | 21 |
| Dover sole grilled or meunière | 46 |
| Chicken, Girolles, mashed potatoes | 30 60 |
| Lamb cutlets, violet artichokes Provençal | 34 |
| Steak frites, béarnaise | 23 |
| Cassoulet aux légumes (pb) | 15 |
| Côte de porc, Café de Paris butter | 20 |
| Salmon, watercress | 23 |
| Wild sea bass, sauce vierge | 32 |
| Côte de Boeuf, peppercorn FOR TWO | 90 |

SIDES

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|------------------------------------|----|
| Fries (pb) Mash (v) | |
| Braised carrots (v) | |
| Green beans, shallots (v) | |
| Salade verte (pb) | |
| Spinach steamed (pb) creamed (v) | |
| Boulangère FOR TWO | 10 |

all at 7

MENU FIXE

LES HORS

LES PLATS

DESSERTS

TWO COURSES FOR 24 | THREE COURSES FOR 29

Salade Lyonnaise | Duck liver pâté | Onion tart (v)

Coq au vin | Ratatouille (pb) | Tuna niçoise

Fromage du jour | Mousse au chocolat (v)