

La Remise à Christian



STARTERS

<i>TARTE TATIN with pears, its gingerbread and pan-fried foie gras</i>	16.00 €
<i>Langoustines mille-feuille Espelette pepper and guacamole</i>	16.00 €
<i>Mi-cuit duck "FOIE GRAS" with passion fruit exotic garnish</i>	18.00 €
<i>SCALLOPS with citrus fruits sauce and mango juice</i>	16.00 €
<i>RISOTTO with crasfish</i>	14.00 €

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SÉLECTION FROM THE SEA

<i>SCALLOPS with orange caramel, carrots and lemongrass butter foam</i>	29.00 €
<i>FILLETS OF SAINT PIERRE from méditerranée tandoori and citrus butter, panais mousseline</i>	30.00 €
<i>PROVENÇAL BOURRIDE « à la sétoise » in a hot air balloon</i>	29.00 €

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FRENCH MEATSÉLECTION

*Aubrac BEEF FILLET with crunchy vegetables
his porcini mushrooms; his duck foie gras* 32.00 €

*VEAL MEDAILLON from Aveyron Land and sea
its squid ink tagliatelle, its shellfish and
full-bodied veal jus* 30.00 €

*DUCK BREAST FILLET from the South-West
with honey and spices, Mashed potatoes
with olives and truffle oil* 24.00 €

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DESSERTS

<i>Lemon TART revisited and unstructured</i>	10.00 €
<i>LEMON reconstituted in trompe l'oeil</i>	12.00 €
<i>POCKET PEAR low temperature cooking with spices and salted butter caramel</i>	12.00 €
<i>CHOCOLATE MOUSSE by Christophe Felder</i>	10.00 €
<i>CHEESE platter</i>	12.00 €
<i>IRISH Coffee</i>	7.50 €

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GLACES

WHITE LADY	7.00 €
COFFEE or CHOCOLATE Liégeois	7.00 €
COLONEL	7.00 €
<i>Citron 2 boules citron et vodka</i>	
<i>Menthe 2 boules menthe chocolat et Get 27</i>	
<i>Rhum 2 boules rhum raisin et rhum</i>	
GLACE 2 boules	4.00 €
GLACE 1 boule	2.50 €
Crème fouettée	1.00 €
<i>Ice cream flavours</i>	<i>.Vanille, Chocolat, Café</i>
	<i>Caramel au beurre salé</i>
	<i>Citron, Cassis, Fraise</i>
	<i>Menthe aux éclats de chocolat</i>
	<i>Rhum raisin</i>

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CHILDREN'S MENU (-10 years old)

Charolaise minced steak or grilled fish from the menu

Fresh homemade fries

Drink

Ice cream 2 scoops 12.00 €

MIDI FORMULA

Except Sundays and public holidays

Dish of the day 12.50 €

MENU of the day 25.00 €

Starters

foie gras with passion fruit

OR,

Risotto with crayfish

Main meals

Sea bream fillet with hazelnut

and passion fruit sauce

sauce parsley creamed potatoes

OR

Dish of the day

Dessert

Profiteroles