

# Les Plats



## Porc *Porc*

**CONFIT DE PORC BRAISE AUX LEGUMES** 10.50 €  
*Roasted pork with vegetables*

## Boeuf *Beef*

**BAVETTE D'ALOYAU SAUCE MARCHAND DE VIN AUX ECHALOTTES** 14.80 €  
*Flank steak with shallots and red wine sauce*

## Agneau *Lamb*

**SOURIS D'AGNEAU BRAISEE AUX EPICES DOUCES** 20.00 €  
*Braised lamb shank in soft spices sauce*

## Veau *Veal*

**ESCALOPE DE VEAU A LA CREME ET CHAMPIGNONS** 18.50 €  
*Sauted veal escalope with creamy mushroom sauce*

## Volaille *Poultry*

**SUPREME DE VOLAILLE SACE CREME ET CHAMPIGNONS** 13.50 €  
*Chicken breast served with mushroom sauce*

**MAGRET DE CANARD EN CUISSON DOUCE** sauce poivre servi rosé 18.00 €  
*Tender slow cooked duck breast served with pepper sauce*

## Poisson **Fish**

**BROCHETTE DE ST JACQUES BEURRE BLANC** 20.00 €  
*Skewer of scallops served with butter sauce*

## Plats du jour

**POISSON DU JOUR (sur ardoise)** *Fish of the day*  
**PLAT DU JOUR (sur ardoise)** *Dish of the day*

## Fromages Chesse

**SELECTION DE 3 FROMAGES** 6.00 €  
*Selected chesse plater*