

# CARTE

R E S T A U R A N T B E R N A C H O N

Tuesday to Saturday – 12:00 to 14:00

## TO SHARE

Homemade Foie Gras Cherries and blueberries in vinegar	22.00 €
Pâté croûte	16.90 €
Chef's Terrine Pork, duck, pistachio, lemon, ginger	17.50 €
Savory Petit Fours 2 people	8.00 €

## ENTRÉES

Homemade Smoked Salmon Isigny A.O.P. butter & sandwich bread	20.00 €
Leeks with Vinaigrette Herbed fresh cheese, roasted bacon	14.00 €
Cauliflower Velouté Homemade granola, curried pickled cauliflower	14.50 €
Lyonnaise Salad Poached egg, lettuce, bacon, croutons (As a main course 19.00€)	14.50 €
Smoked Salmon Lyonnaise Salad Poached egg, lettuce, smoked salmon, croutons (As a main course 21.50€)	16.50 €

## OUR SPECIALTY

Pike Quenelles Nantua sauce or fresh tomatoes & basmati rice	22.00 €
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## MAIN COURSES\*

Dish of the Day	22.50 €
Creamy Risotto With parmesan and truffle carpaccio	22.00 €
Veal Escalope With cream sauce	24.00 €
Skate Wing With brown butter and capers	29.50 €
Veal liver with parsley Sherry vinegar	29.50 €

Thursday : Pot-au-feu	26.00 €
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Salmon Tartare Hand-cut	29.00 €
Daily Meat/Fish For children	13.50 €
Extra Side	6.50 €

All our main courses are served with a daily side.

## CHEESES

Cheese Assortment	8.70 €
Cervelle de Canut (Savory Lyonnaise cheese spread)	6.00 €

All our dishes are homemade, prepared on site, and made with raw ingredients.  
Please inform us in case of any dietary restrictions.