

STARTER

DUCK FOIE GRAS , crust and toast of gingerbread	17. ⁵⁰ €
	6 PIECES 12 PIECES
OYSTERS "PAPILLON GILLARDEAU" Served on wooden board	18. ⁰⁰ € 29. ⁰⁰ €
CARPACCIO OF DUCK Parmesan shavings and crisps of cereal bread	12. ⁵⁰ €
PUMPKIN SOUP WITH HAZELNUTS SHAVINGS	11. ⁹⁰ €
SALMON TARTAR AND GREEN LENSES « PUY EN VELAY » , Bacon espumas	12. ⁹⁰ €
SAVOYARD SALAD MIXED & SAMOSA TO REBLOCHON Salad, cherry tomatoes, sliced mushrooms, pieces of bread & Beaufort	Small Big 9. ⁹⁰ € 13. ⁵⁰ €
NIÇOISE SALAD Salad, beans, tomatoes, olive, eggs, anchovy, artichoke heart and potatoes	Small Big 9. ⁹⁰ € 13. ⁵⁰ €

MAIN COURSE

NEW... THE 3 "ORGANIC" EGGS  Order... as you prefer fired, boiled or scrambled	10. ⁹⁰ €
VEGETARIAN LASAGNA WITH GOAT CHEESE Lasagna, spinach, mushrooms, tomato sauce	14. ⁸⁰ €
ROASTED DUCK CHOCOLATE/ORANGE	18. ⁰⁰ €
LAMB (COOKED FOR 7 HOURS) , mixed salad	15. ⁰⁰ €
SEA BREAM ROASTED WITH POTATOES, TAPENADE, TOMATOES	14. ⁵⁰ €
RIB STEAK , Wine juice of « Mondeuse »	Small 200gr Big 300gr 17. ⁵⁰ € 21. ⁰⁰ €
WOK OF PRAWNS BLAZED WITH COGNAC , pineapple,coco milk with vegetables and Chinese noodles	18. ⁰⁰ €
100% BEEF TARTAR , You makes the rest	15. ⁰⁰ €
CREAMY RISOTTO WITH MUSHROOMS With Parmesan shavings	13. ⁹⁰ €
SCALLOPS JUST FRIED , vanilla emulsion	23. ⁵⁰ €

To accompany your meal choose a trim

Seasonal Vegetables **Or** « Home » Made Chips **Or** Mixed Salad

All our meats are of European origin

Kitchen conceived and developed by "Frédéric Graglia and dZ Team"

Taxes Rates, Tax and Service included

THE END

CHEESE

- BEAUFORT « REGIONAL CHEESE »** Cut into matches, with seasonal jam 6.⁰⁰ €
- SLICE OF TOMME DE SAVOY “REGIONAL CHEESE”**, Salad and Walnut oil 5.⁰⁰ €
- FRESH CHEESE**, Thick cream or Fruits coulis 4.⁵⁰ €

DESSERTS

- CRÈME BRÛLÉE WITH MILK JAM**, burning a minute in front of you. Iced cream milk flower 7.⁸⁰ €
- 3 DIFFERENT CHOCOLATE** with raspberry and vanilla ice cream 8.⁸⁰ €
- LEMON TART SIGNATURE “dZ”**
Light lemon mousse on the pastry
Lolly lemon sorbet and sweet 7.⁹⁰ €
- STEWED APPLES**, Shortbread, Vanilla Ice cream and Toffee Cream 7.⁰⁰ €
- SURPRISE GOURMET COFFEE!** 7.⁸⁰ €
- SURPRISE GOURMET COFFEE!** And his syringe of 1.3 pounces
Alcohol Génépi, Green Chartreuse or Manzanita 9.⁰⁰ €

ICE CREAM AND SORBET

2.⁴⁰ € The Scoop

BOURBON VANILLA
SALTY TOFFEE
CRYSTALLIZED CHESTNUT
CHOCOLATE-BROWN MINT
COCONUT MILK
CHOCOLATE
BULGARE CREAM
STRAWBERRY
BLUEBERRY
RASPBERRY
FRUITS OF PASSION
LIME
APPLE

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