

Menu « Les Feuillantines »

This menu is not served on week ends and public holidays

Be carefull, this menu change every day

Please to ask us before....

1 main course + 1 dessert or
1 starter + 1 Main course : 24 €

1 starter, 1 main course, 1 dessert: 27 €

1 starter, 1 main course, 1 cheese, 1 dessert: 33 €

*Risotto of butternut pumpkin,
and marinated filets of quails*

ou

*Starter of the day
(servi uniquement les midis du lundi au jeudi)*



*Fillet breast of poultry,
Mashed potatoes with cheese, cream of mushrooms*

ou

*Plate of the day
(servi uniquement les midis du lundi au jeudi)*

Main course are serving with vegetables



Soft fresh cream cheese

or

Plate of cheese

or

Dessert of the day

Suppliment of 3 euros to choose in dessert card

Net prices

Kids's menu: 13 €

(served less 12 years old)

Toasted open sandwich with ham and gratinated cheese

ou

Assortiment of pork meat

Starters are served with salad

❧❧❧❧

French minced steak (Maison Bayle)

Grated potatoes

❧❧❧❧

Ice cream

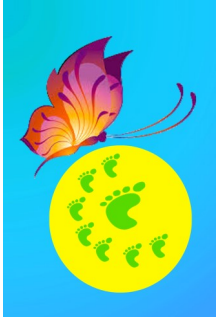
or

Light chocolate pastry

If you take kid's menu, we give 2 euros to the association

« Pas à Pas avec Lenny »

Children of 14 years from Saint Pal



All our starters, main courses and desserts are prepared
in our kitchen

Net prices

Menu « Les Scurouils »

1 starter, 1 main course, cheese and dessert : 46 €

2 starters, 1 main course, cheese and dessert : 53 €

Starters

Salad of quinoa (cereals) crab and gambas,
glazed passion fruit, bavaroise with bisque, vegetables pickles

or

Poached egg with local mushrooms (organic culture)
cream sauce with foie gras, morels and grated cheese

or

Risotto of potatoes and local snails,
smoked bacon, herbal sauce

or

Home made duck foie gras terrine (supplément 7 Euros)
condiments, exotic juice, small bread with walnut

or

Escalopes of hot foie gras roasted (supplément 7 Euros)
waffle with thin almond biscuit flavour, stewed apples and raspberries, balsamic sauce and red fruits

Main courses

Fillet of char cooked in olive oil, courgettes stuffed with vegetables caviar,
émulsion of green asparagus, hazelnut sauce

or

Duet of local beef: pan-sauteed rump steak,
shredded of beef knuckle, mousse of potatoes, preserved carrots in country honey

or

Local veal: pan sauteed filet mignon with mushrooms, and his quenelle,
polenta with mushrooms

Plate of cheese or soft fresh cream cheese

The choice of the dessert card

Net prices

Menu « Les Saint Martin »

1 starter, 1 main course, cheese et dessert : 56€
2 starters, 1 main course, cheese et dessert : 66 €

Appetizers

Starters

Home made duck foie gras terrine,
condiment, exotic juice, small bread with walnut

or

Small ravioli with sweetbreads and morels, seasonal vegetables,
Infusion of mushrooms

or

Escalopes of hot foie gras roasted
waffle with thin almond biscuit flavour, stewed apples and raspberries,
balsamic sauce and red fruits

Main courses

Dublin bay prawns and anglerfish:
Ballottine of fish, crisply dublin bay prawn tail, risotto with saffron,
medallion of anglerfish, lobster sauce

or

Pan-sauteed fillet of beef (*origine France*),
mashed potatoes with truffles and mushrooms in puff pastry

Plate of cheese or soft fresh cream cheese

The choice of the dessert card

« A la carte »

Les entrées

- ✓ Starter of the day (only the week) 13.00 €
- ✓ Salade of quinoa (cereals) crab and gambas,
glazed passion fruit, bavaroise with bisque, vegetables pickles 18.00 €
- ✓ Home made duck foie gras terrine,
condiment, exotic juice, small bread with walnut 27.00 €
- ✓ Poached egg with local mushrooms (organic culture)
cream sauce with foie gras, morels and grated cheese 18.00 €
- ✓ Risotto of potatoes and local snails,
smoked bacon, herbal sauce 18.00 €
- ✓ Small ravioli with sweetbreads and morels, seasonal vegetables
Infusion of mushrooms 25.00 €
- ✓ Escalopes of hot foie gras roasted,
waffle with thin almond biscuit flavour, stewed apples and raspberries,
balsamic sauce with red fruits 27.00 €
- ✓ Duet of duck foie gras : home made terrine
and warm foie gras escalope 27.00 €

« A la carte »

Main Courses

- ✓ Today's special (only the week) 16.00 €
- ✓ Filet of char cooked in olive oil, courgettes stuffed with vegetables caviar, émulsion of green asparagus, hazelnut sauce 24.00 €
- ✓ Duet of local beef: pan-sauteed rump steak, shredded of beef knuckle, mousse of potatoes, preserved carrots in country honey 24.00 €
- ✓ Local veal ; pan sauteed filet mignon with mushrooms and his quenelle, polenta with mushrooms 24.00 €
- ✓ Dublin bay prawns and anglerfish : ballottine of fish, crisply dublin bay Prawns tail, risotto with saffron , medallion of anglerfish, lobster sauce 32.00 €
- ✓ Pan-sauteed fillet of beef (origine France), mashed potatoes with truffles and mushrooms in puff pastry 32.00 €
- ✓ Pan-sauteed fillet of beef (origine France) and escalope of hot foie gras, mashed potatoes with truffles and mushrooms in puff pastry 39.00 €

Cheese

- Soft fresh cream cheese 4.00 €
- Plate of cheese (3 pieces) 10.00 €

Desserts

- The choice in the dessert card 12.00 €

All our meat and poultry are coming from France

Net prices