

# Our Carte

## Our starters

<i>Foie gras from Soulard House</i>	19 €
<i>Foie Gras and Duck terrine fom Soulard House</i> <i>Ravigote</i>	16 €
<i>Smoked in the Castle Salmon</i>	16 €
<i>Scrambled Eggs from the farm</i> <i>Potatoes and Mushrooms</i>	15 €

## Nos plats

<i>Beef Fillet (E.U origin)</i> <i>Melting potatoes and meat juice</i>	26 €
<i>Quail Rossini</i> <i>Season vegetables</i>	30 €
<i>Shrimps in Tempura</i> <i>Sweet and sour sauce, Potato foam with gardens herbs</i>	28 €
<i>Cod Fillet</i> <i>Risotto</i>	22 €

## Fromage

<i>Cheese plate from Beneteau House</i>	12 €
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## Nos desserts

<i>Baba du Boisniard au rhum des îles</i> <i>Bourbon vanilla whipped cream</i>	11 €
<i>Crazy coffee</i>	13 €
<i>Around the Fig</i>	13 €
<i>Grand Marnier Soufflé</i> <i>We need a long time to prepare this dessert, order it at the beginning of your meal.</i>	14 €