



THE MENU BY LA JOURNÉE

STARTERS

Traditional Deviled Eggs - 7€

Butternut Squash Soup with Hazelnut Pieces - 8€

Homemade Foie Gras with Onion and Raisin Chutney, Fruit Bread - 15€

Roasted Leeks with Stracciatella and Toasted Pistachios - 9€

Mediterranean Oysters No.3
13€ for half a dozen 26€ for a dozen

OUR MAIN COURSES

Quinoa Risotto with Butternut Squash and Parmesan Shavings - 16€

Vegan option available upon request

Vegetarian stir-fry with Two Types of Apple and Mushrooms - 18€

Grilled Octopus - 26€

Maître d'hôtel butter, sesame rice, and baby vegetables

Roasted Cod Fillet - 28€

Mashed Potatoes and Chorizo Cream

Traditional Braised Beef Cheek - 25€

Mashed Potatoes

Chicken fricassee with chanterelle mushrooms - 23€

And tagliatelle with parmesan cheese

Linguine with Truffle Cream - 19€

With Serrano Chips

Vegan option available upon request

Extra : Fries or Salad - 4.50€

SALAD

Caesar Salad - 18€

Breaded Chicken Strips with Cereal Crust, Parmesan Cream

OUR DESSERTS

Walnut Dessert with Pear Sorbet - 8€

Gourmet Coffee with Mini Desserts - 9€

Plate of 3 AOP Cheeses - 9€

Bourbon Vanilla Crème Brûlée - 8€

Apple and Pear Cinnamon Crumble with Yogurt Ice Cream - 8€

Our food is local and seasonal...

FOR YOUR HEALTH, CHOOSE OUR VEGGIE DISHES!

All our prices are in euros and include VAT and service.



Your opinion matters!