



STARTERS

Trout gravlax, caviar seasoning, buckwheat blinis	€ 12
Butternut velouté with roasted hazelnuts	 € 10
12 snails from Bourgogne, parsley, and toasted bread	€ 16
Duck pâté with foie gras in a crust, pistachio	€ 12
Young shoots salad, parmesan, truffle dressing	 € 12
Fish&Chips	€ 16
Chicken and bacon club sandwich	€ 22

FISH

Roasted cod with virgin sauce, tomatoes, and olives	€ 21
John Dory fish meuniere, green risotto, French beurre blanc with yuzu	€ 26
Sole meunière from La Cotinière, mashed potatoes	€ 34
Lobster linguine	€ 45

MEAT

"Burger du Chai"	€ 21
Guinea fowl flavoured with black truffle, parsley grenaille potatoes	€ 25
Veal stew, young vegetables, and pilaf rice	€ 24
French beef chop from the Metzger's house for 2 people	€ 78

VEGETARIAN DISH

Risotto with seasonal mushrooms	 € 21
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CHEESE

Selection of cheeses from Annick Saunier	€ 10
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DESSERTS

Milk chocolate and crunchy praline	€ 7
Chou Paris-Brest	€ 7
Cognac or Rum Baba	€ 9
Mont Blanc	€ 7
Caramel rice pudding	€ 7
Crumble, almond cream, pear and tonka, vanilla ice cream	€ 9
Epiphany frangipane cake	€ 7
Ice creams and sorbets: chocolate, vanilla, strawberry, lemon	1 scoop € 3
	2 scoops € 5
	3 scoops € 7

AT ANY AGES

To start...

Smoke salmon platter	€ 10
Cream of butternut	€ 8

Then...

Fish & Chips	€ 12
“Chai Burger”	€ 12
Linguine with ham	€ 11

Hot and cold beverages

Abatilles	€ 6
Sparkling Abatilles	€ 6.5
Coffee with Cognac	€ 7
Espresso & Decaffeinated coffee	€ 5
Double espresso	€ 7
Cappuccino	€ 7
Latte macchiato	€ 7
Hot chocolate	€ 9
Fruit juice: Apple, pineapple, tomato, orange, grapefruit	€ 7
Sodas: Coca cola, Coca cola zero, ginger ale, ginger beer, Tonic	€ 7
Atlantic beer: white or blond 33cl	€ 9

All our prices are in Euros and include taxes and service.
