

MENU (of saison) **31€**

Can be 1 hour for each dish

rosette of Lyon (cold salami)
parsley head paté (cold)
silky plate (snout, smoke sausage, calf's foot)(cold)
chicken liver cake (sweet tomato sauce)

pig foot roast (45 mn)

pork rool
quenelle pie with fish sauce

twine sausage (x. braillon)
(strawberry veal with mustard sauce)

tripe (with tomato and wine sauce)

sabodet with lentils
(sausage cooked 5 hours in red wine)
but already cooked !!!

honey beef cheek

dessert or cheese

LA CARTE

starters 11€

dishes 20€

les desserts 6€

we keep the salad for the goat

tarte praline, sorbet citron, fondant chocolat, pruneaux aux vin

!!!!

les fromages 6€

(jme comprends)

Cervelle des canuts, fromage blanc