

# STARTERS

Picardy's famous ficelle: crêpe stuffed with a duxelles of mushrooms, fresh cream and ham	6,90
3 Tapas of scallops on crispy bread with red pepper and chorizo ( <i>Tapas noix de st Jacques</i> )	7,50
3 Goat cheese tapas on toast, smoked beef, red pepper and sun dry tomato ( <i>Tapas de chèvre</i> )	7,50
Plate of delicatessen iberian peninsula ( <i>Assiette de charcuteries ibérique belota</i> )	12,00
Crispy salmon and autumn salad ( <i>croustillant de saumon, fraîcheur automnale</i> )	7,50
Fried scallops with kiwi sauce ( <i>Saint jacques poelée sauce kiwi</i> )	7,50
Eggs carpaccio and herring caviar ( <i>carpaccio d'oeufs et caviar de hareng</i> )	6,50
Duke liver home made in jurancon wine, cherries jelly ( <i>Foie gras maison</i> )	10,50
Fresh salmon tartare marinated in lime ( <i>Tartare de saumon</i> )	7,50
Frogs' legs cooked in parsley and garlic x6/12 ( <i>Cuisses de grenouilles</i> )	7,50/14,00
Snails casserole x6/12 ( <i>Escargots</i> )	7,50/14,00

# MAIN DISHES

The must-have lamb, gently roasted for seven hours with rich creamy potatoes gratin( <i>Agneau</i> )	15,90
Duck breast cooked in a sweet and sour sauce, served with cinnamon rice( <i>Magret</i> )	16,90
Thick rump steak grilled (250g) served with gratin dauphinois and vegetables( <i>Rumsteck grillé</i> )	17,50
(with a 1€ extra for a Pepper sauce or Roquefort sauce )	
Cabbage stuffed with foie gras ( <i>choux farci au foie gras</i> )	15,90
The Chef's special beef tartar with new baked mini-potatoes and lettuce ( <i>Tartare de boeuf</i> )	14,90
Pot au feu du chef, French speciality	16,50
Hamburger home made with salad and baby potatoes	13,90
Veal kidneys cooked in grain mustard, gratin dauphinois and braised vegetable( <i>Rognon de veau</i> )	15,90
Parmentien of black pudding and shallot confit ( <i>parmentier de boudin noir</i> )	13,90
Chicken stuffed with boletus and foie gras, vegetables	15,90

# FISH

Sea bream in coco and ginger sauce (without fish bones) with old fashion vegetables puree <i>(Dorade et prée de légumes anciens)</i>	16,90
Skate threaded on a leek purée served in a rich Dutch sauce <i>(Effiloché de raie sur lit de poireaux et sauce hollandaise)</i>	14,90
Salmon fillet red butter sauce and fried vegetables <i>(Pavé de saumon, tomates provençales et légumes poêlés)</i>	14,90
Grilled scallops whith butternut puree and beet juice <i>(Poêlée de st Jacques et purée de butternut, jus de betteraves)</i>	19,90

# VEGETARIAN DISHES

Vegetable gratin (carrots, leeks, mushrooms) served with boulgour and lettuce <i>(Gratin de légumes au boulgour)</i>	13,90
The famous shepherd (goat's cheese served with garlicky toast and lettuce) <i>(Le petit fermier)</i>	12,90
Plate of vegetables ( tomatoes braised , fennel, melt-in-the-mouth potatoes , vegetables) <i>(Assiette végétarienne)</i>	13,90

# SALADS OF THE DAY

Maroille tart (Northern local cheese) with its mix of vegetables <i>(Tarte au maroille et crudités)</i>	14,90
Italian salad (green salad, aubergines, marinated cherry tomatoes, olives, artichoke, red pepper and cheese) <i>(Salade Italienne)</i>	14,90
Périgourdine salad (green salad, duck gizzards, smoked duck fillet, home-made foie gras with warm toast)	19,90

# The main dish of the day (lunchtime only)

All our sweets are home made	10,00
Starter + main course	13,00
Main course + desert	13,00
Starter + Main course + desert	16,00

## MENU 25€

Picardy's famous ficelle: crêpe stuffed with a duxelles of mushrooms and ham (*Ficelle Picarde*)

Crispy salmon and autumn salad (*croustillant de saumon, fraîcheur automnale*)

Eggs carpaccio and herring caviar (*carpaccio d'oeufs et caviar de hareng*)

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The must-have lamb, gently roasted for seven hours with crushes by potato and braised vegetables(*agneau 7h*)

Sea bream in coco and ginger sauce (without fish bones) with old fashion vegetables puree(*dorade*)

Cabbage stuffed with foie gras (*choux farci au foie gras*)

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Chocolate cake and orange creme (*Délice au chocolat, crème d'orange*)

Chestnut and coffee in mascarpone creme (*crèmeux aux marrons*)

Pear caramelized on vanilla ice cream and hot chocolate(*poire caramélisée*)

## FOR CHILDREN (on offer for lunch and dinner alike) 11,00

Beef or gammon steak/ham

Either served with pasta or new baked potatoes

Ice cream (2 ice balls)

One drink

# DESSERTS

Tatin pie with vanilla ice cream ( <i>Tarte tatin, glace vanille</i> )	6,50
Chocolate cake and orange creme ( <i>Délice au chocolat</i> )	7,50
Apple pie	6,50
Chocolate profiteroles served warm ( <i>Profiteroles et son pot de chocolat chaud</i> )	7,50
Pear caramelized on vanilla ice cream and hot chocolate ( <i>poire caramélisée</i> )	6,50
Coffee tiramisu ( <i>Tiramisu café</i> )	6,90
After eight (ice cream mint and chocolate)	6,50
The Lady in White (vanilla ice, warm chocolate, whipped cream and almonds)( <i>Dame blanche</i> )	6,50
Chestnut and coffee in mascarpone creme ( <i>crémeux aux marrons</i> )	7,00
Tea/Coffee gourmand	7,50
Ice cream (2/3 ice balls)	4,50/6,80
Flavours: coffee, chocolate, vanilla, strawberry, lemon, blackcurrant, coconut) ( <i>Parfums: café, chocolat; vanille; fraise; citron; cassis, noix de coco</i> )	