



MAISON DE QUALITÉ, TITRÉE MAÎTRE RESTAURATEUR



• OUR SNAILS COLLECTION •

• TRADITIONAL •

6 pièces . 15
12 pièces . 30

• CHEESE & WALNUT •

6 pièces . 15
12 pièces . 30

• FOIE GRAS •

6 pièces . 21
12 pièces . 42

• SOFT CHILLI •

6 pièces . 15
12 pièces . 30

• BLACK TRUFFLE •

6 pièces . 21
12 pièces . 42

• TRIO OF SNAILS •

6 pièces . 21
12 pièces . 42

• DEGUSTATION PLATE •

Our five recipes gathered on one plate to share

Selection of 36 pieces . 95

• THE CHEF'S INSPIRATION •

• STARTERS •

Pâté en croûte 22
Foie gras and pistachio recipe

Frog legs 21
Escoffier's style

Pan fried foie gras 26
From Maison Duperier

Traditional French onion soup 15
Topped with beautifully golden puff pastry

Oysters °3 22-44
Served by 6 or 12

Delicate Langoustines.....23
Poached and served with homemade mayonnaise

Whole Artichoke 11
Gourmet Pommery mustard vinaigrette

Scallop salad 21
Truffled vinaigrette

Foie gras mi-cuit IGP Sud-Ouest 22
De la maison Duperier, recette culte au Porto

Traditional ficelle Picarde 13
Crêpe filled with ham, mushrooms and sour cream

• MAINS •

Beef tartare 24
Mild chili seasoning, french fries

Pike quenelles 24
Lobster coulis and pilaf rice

Free range chicken breast 29
Morel creamy sauce, mashed potatoes

Calf's liver à la persillade 28
A timeless classic served with green vegetables

Beef flank steak from Normandy 32
Caramelized shallots and pommes Pont-Neuf

Beef Stroganoff 28
Creamy paprika & mushroom recipe, served with pilaf rice

Duck leg confit IGP South West.....29
Homemade, classic recipe served with fried potatoes

Vegetarian recipe 20
Milanese-style cauliflower, tomato coulis and spelt

Filet de boeuf Rossini style.....48
Topped with pan fried foie gras. A must try !

The beef rib for two 105
Maître d'hôtel butter, fries and salad

Salmon Coulbiac 38
An iconic L'Escargot Montorgueil recipe

Sole Meunière 72
Served with buttery mashed potatoes

Seared scallops 36
Leeks fondue and truffle dressing

Lamb Shoulder 92
Slow-cooked for 8 hours, recipe to share

• DESSERTS •

The chocolate pie 15
All-chocolate dessert

Crêpe Suzette 18
Freshly glazed

The beautiful Charlotte 12
Spiced pear insert

Crème brûlée 13
The classic recipe with Bourbon vanilla

Paris-Brest 15
Soft praline centre with crunchy hazelnuts

Lemon tartelet 13
Topped with a creamy italian meringue

Tatin-style apple 13
Breton shortbread, crème fraîche and salted caramel

Selection of ice cream and sorbet 9
Pedone artisan ice cream – 2 scoops, flavors of the day

Alcohol-infused sorbets 14

Lemon sorbet - Vodka
Apple sorbet - Calvados
Pear sorbet - Poire Williams
Raspberry sorbet - Framboise Sauvage

Just fancy frog legs or snails? We'll be delighted to welcome you between 3:00 pm and 6:00 pm.
Outside these hours, these dishes are available as part of a full meal and cannot be ordered on their own.