



## OUR FINDINGS

Our gems delivered each week by the best producers of the region.

### SMOKED TROUT PYRÉNÉES - 11€

Fished from the summits of Argelès by Francois and Franck Pomares, lemon farmhouse cream with pink berries.

### JESUS - 8€

Dried artisanal salami that we took the time to unearth, prepared by Pierre in the heart of the Aldudes.

### SAUCISSON TRUFFE - 10€

With summer truffles, dried in the open air on the Monts de Lacagne in the heights of the Tarn.

### COMTE AOP - 7€

French cheese made from unpasteurized cow's milk, 18 months of ripening.

## ENTREES

to initiate hostilities.

### EGGS MAYO - 2€

Hard boiled eggs topped with Martin mayo, chives.

### VINAIGRETTE LEEKS - 7€

The classic bistro dish but cooked over a charcoal grill, topped with a homemade vinaigrette, croutons and roasted hazelnuts.

### COUNTRY TERRINE - 8€

Old-fashioned pork terrine, marinated in cognac.



## PLATS

Nothing new, but well done.

### SAUCISSE PURÉE - 13€

Sausage made in Nouvelle Garde by our butcher, meat juice simmered for 8 hours and mashed potatoes with salted butter.

### CHANTAL'S VEGGIE QUICHE - 11€

According to the inspiration of the chef. Served by the slice with salad.

### STEAK TARTARE - 15€

Salers beef seasoned French style, homemade fries.

### HOMEMADE FRIES - 4€

## HOMEMADE ICE CREAM

### LEMON SORBET - 4€

(Arrosé de la vodka du Colonel +2€)

### VANILLA ICE-CREAM - 4€

## DESSERTS

### CAKE - 2€

According to the mood of the pastry chef, ask your server.

### CANNELE MAISON - 2€

To accompany your coffee.

