

Entrees

Frog leg confit de cuisses grenouilles Brunoise vegetable bed	2 290 Ft
Fried camembert blueberry jam	1 890 Ft
Crispy shrimp with lemon and mint buttered vegetables	2 990 Ft

Soups

Norman cider game ragout	1 850 Ft
Pheasant consommé with quail eggs 3 dl	1 290 Ft
Bouillon with France pots de viande	1 490 Ft

Salad with steamed vegetables

Smoked norwegian salmon fillet avec une salade vinaigrette	1 980 Ft
Green salad with steamed vegetables & "kiskakas" confit	1 990 Ft
Spicy chicken breast fillet with mixed green salad	2 290 Ft

Freshly baked

Foie de lapin avec la sauce Dijon - rabbit legs with Dijon sauce	3 490 Ft
Mussel meat with onion and cider will butter	3 190 Ft
Roti pork - fillet pork ribs	2 590 Ft

Convenience food

Boeuf Bourguignon - Beef roasted carrot chanterelle Burgundy wine	2 990 Ft
Veal Blanquette veal savory homemade - French	3 190 Ft
Coq au vin rouge - rooster in red wine and vegetables	2 950 Ft
Confit de canard, duck leg Jambe de la confit fat	3 190 Ft

GARNISHES

Spicy potato	990 Ft
French fries	690 Ft
Steamed rice	650 Ft
Croquet cone	950 Ft
Tagliatelle	950 Ft
Parsley potatoes	850 Ft
Steamed vegetables	1 190 Ft
Potato gratin	1 290 Ft

READY SALAD

Tomatoes composition	950 Ft
Cucumber salad Moutarde de Dijon à	960 Ft
Mixed salad with cheese shavings	1 350 Ft
Apple cider vinegar with honey compo	1 250 Ft

DESSERTS

Strawberry chocolate mousse confit	1 290 Ft
Sour cherry clafoutis - la petit biscuit	1 290 Ft
As Lamotte - Beuvronban & Tarte -Tatin	1 390 Ft
Sélection de fromages français - cheese selection	2 590 Ft

We use only fresh ingredients, making time of some dishes can be 30-40 minutes.

Thank you for your understanding.

Your KITCHEN STAFF

Bon Appetit & SONO