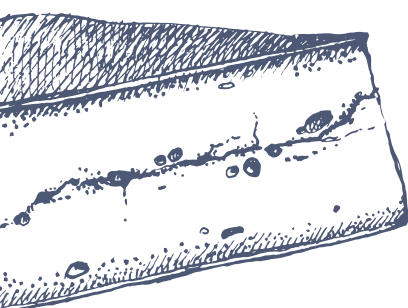
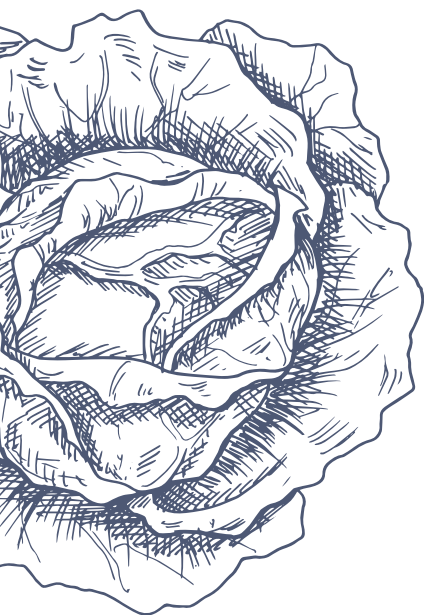
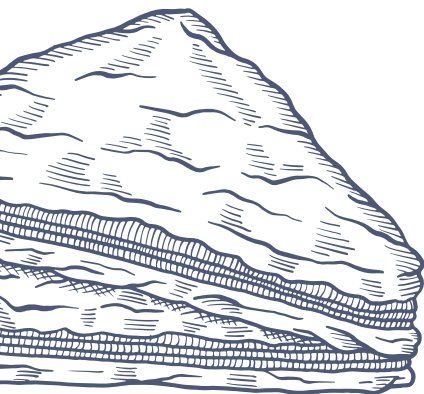




BAR À PLANCHE

Planche Mixte

26€

Jambon blanc, Chorizo, Jambon de Parme, Coppa et de fromage

Planche Fromage

17€

Chèvre parfumé, Morbier, Conté 18 mois, Gouda Pesto, Bray au lin

Camembert rôti

22€

Miel et thym servi avec de la charcuterie

Croque Monsieur Jambon Emmental

13€

Et sa salade

Croque Monsieur saumon

13€

Et sa salade

Tartine gratiné tartiflette

13€

Pomme de terre, crème, lardon, reblochon, oignon, salade

Tartine raclette jambon de parme

13€

Pomme de terre, crème, lardon, reblochon, oignon, salade

Boeuf bourguignon

16€

Pomme de terre, carotte

Carbonnade flamande

16€

Pomme de terre, carotte

POUR PROLONGER LE PLAISIR EN DOUCEUR

Fromage blanc au granola

9€

Coulant chocolat

9€

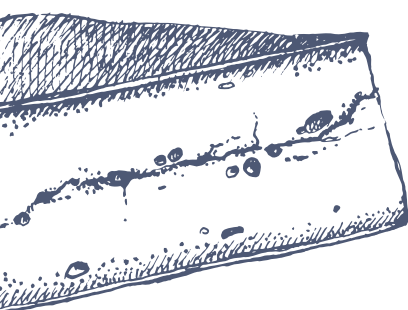
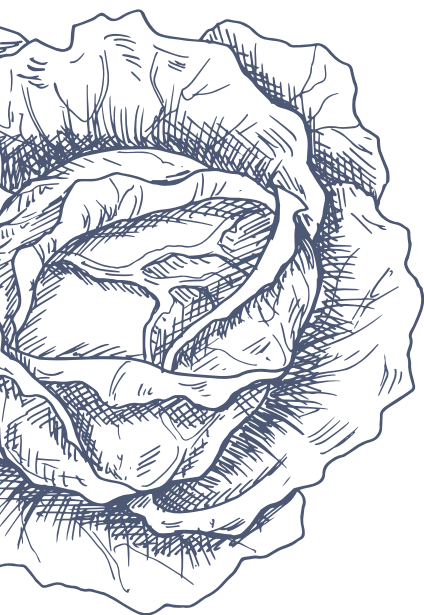
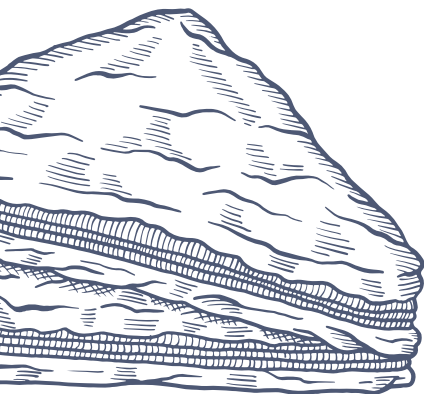
Crème brûlée

9€

Café Gourmand

15€

Crème brûlée, cannellé, tarte tatin



PLANK BARBELL

Mixed Board

26€

White ham, chorizo, Parma ham, coppa, and cheese

Cheese Platter

17€

Flavored goat cheese, Morbier, 18-month-aged Comté, Gouda with Pesto, Flax Bray

Baked Camembert

22€

Honey and thyme accompanied by cold cuts

Ham and Emmental Croque Monsieur

13€

And his salad.

Salmon Croque Monsieur

13€

And his salad.

Tartiflette crostini

13€

Potato, cream, bacon, reblochon cheese, onion, salad

Raclette and Parma ham bruschetta

13€

Potato, cream, bacon, reblochon cheese, onion, salad

Beef Bourguignon

16€

Potato, carrot

Flemish carbonnade stew

16€

Potato, carrot

TO SUBTLY EXTEND THE ENJOYMENT

White cheese accompanied by granola 9€

Chocolate lava cake 9€

Crème brûlée 9€

Gourmet Coffee 15€

Crème brûlée, cannelé, tarte tatin