



Depending on the season, we will be happy to serve you in our medieval courtyard or in our pretty dining room, by the fireplace. We have created a menu mainly with local and quality products with a concern for sustainable development. Our dishes, for the most part, are "homemade" by several employees who are passionate with cooking, others are made and "vacuum-packed" by our Chef Consultants.

Our Starters

Pumpkin and sweet potato creamy soup, with a touch of farmhouse cream served with homemade croutons	18€
Tomato gazpacho soup with red fruits, fresh mint and Feta cheese DOP	22€
Fresh and confit cherry tomatoes, Mozzarella di Bufala AOP, rucola pesto	25€
Duck terrine with pistachios from "Branche"	29€
Beef carpaccio, capers and 24 months aged Parmigiano Reggiano shavings	29€
Salmon « Gravlax » marinated with dill, red berries and citrus fruits, by Kamil	31€

Our Gourmet platters

XXL cheese platter from "La Fromagerie des Halles" <i>Chaource, Chèvre cendré, Comté 24 months, Langres, Clemendou, Tome</i>	29€
Semi-cooked homemade "foie gras" in salt & Armagnac, Laura's style	39€

Meat & Poultry

By Chef Bruno Caironi from Caffè Così

Chicken leg with confit lemon and olives "Taggiasca"	32€
Local lamb stew "à la Provençale"	36€



Our pasta

A la Provençale <i>Tomatoes, onions, garlic, zucchinis, eggplant, bell peppers</i>	27€
A la Carbonara <i>Pancetta, Parmigiano Reggiano 24 months, egg yolk</i>	29€
Mushrooms et Chaource creamy cheese <i>Champignons de Paris, Chaource cheese</i>	29€

Our Desserts

Selection of 3 local cheeses: <i>Chaource, Langres, Clemendou</i>	14€
"Pays d'Othe" apple crumble, by Aude	14€
Baba au Rhum from Italian house Piemme	15€
Dark chocolate cake, chestnut cream from "Maison Faugier", by Agnès	15€

Our sweet desserts are served with a Madagascar organic vanilla ice cream

Menu Knights & Princesses (-10 ans)

Coquillettes or Tagliatelle pasta
Ham & Butter Or Bolognese Or Tomato or Provençale
Madagascar organic vanilla ice cream
Organic fruit juice or limonade
22€

Our Suppliers

Vegetables, Fruits :	<i>Persil et Ciboulette (Bio), Coopérative Hermès (Bio), Metro</i>
Bread & Bakery :	<i>Tonton Farine (Bio), La Gerbe D'Or</i>
Dairy products :	<i>Fromagerie des Halles, SCEA Fromagerie (Bio)</i>
Fish & Meat :	<i>Ecosse, Norvège, France (Aube)</i>
Wines & Champagnes :	<i>Celliers St Pierre, Aubdis</i>