

L'Atelier

Bar open from 10am to 6pm

Restaurant from 12pm to 3pm



Chef's menu at 32 €

STARTER

Cress veloute, Cottage cheese and potatoes crisps

OR

Pork trotter's terrine, Xeres vinegar lentils and mustard cream

MAIN COURSE

Poultry aiguillettes, Porto jus, roasted Belle de Fontenay potatoes and candied onions

OR

Cod fillet, parsnip purée, tarragon coulis and crispy tuile

DESSERT

Gourmet waffle, roasted apple and banana served with chocolate ice-cream

OR

Grapefruit and orange duo, infused in honey, mint and lime and served with a sesame tuile

STARTERS

✓ Cress veloute, Cottage cheese and potatoes crisps		11,00 €
Pork trotters terrine, Xeres vinegar mustard and lentils cream		11,00 €
Smoked haddock carpaccio, Pink peppercorn, charlotte potatoes, cider vinegar chicory		13,00 €
	Small	Large
Warm goat cheese salad, Lards, confit tomatoes and pine nuts	11,00 €	17,00 €

THE ANAVOIDABLES

(Served with french fries and green salad)

Plain or porcinis filled omelet	13,00 €
Homemade Limousin beef tartare	18,00 €
Atelier beef burger, Blue cheese and candied onions	19,00 €
✓ Atelier soja burger, Mushroom duxelle and cottage cheese	20,00 €

- Vegetarian dishes ✓

- We hold at your disposal a list of allergens likely to be found in our dishes
- Net prices expressed in Euros, service included

THE MAIN COURSES

Roasted scallops	24,00 €
Served with homemade French fries and salad	
Porcinis filled Gâtinais poultry,	20,00 €
Seasonal vegetables roll, full bodied juice	
Cod fillet,	21,00 €
Parsnip cream, tarragon coulis and crispy tuile	
“Or rouge”  rump,	26,00 €
Porto jus, roasted Belle de Fontenay potatoes and candied onions	
Beef T-bone (can be served for two),	29,50 €
Candied shallots, sweet potato chunky chips	
Dish of the day,	18,00 €
With its side dish	

CHEESE

Cheese platter	13,00 €
12 months old Comte cheese, AOP Brie de Meaux and refined goat crottin cheese	

DESSERTS CORNER

Gourmet waffle	9,00 €
Apple, banana and chocolate ice-cream	
On a sponge cake, chestnut mousse,	9,00 €
Orange zest and chestnut chip	
Grapefruit and orange duo,	9,00 €
Infused in honey, mint and lime and served with a sesame tuile	
Sorbets : Strawberry, Raspberry, Lemon, Lime	
Ice cream : Vanilla, Coconut, Nougat, Coffee, Salted caramel, Chocolate, Pistachio	
	1 Scoop 3,50 €
	2 Scoops 6,00 €
	3 Scoops 8,00 €

Dessert of the day	9,00 €
Gourmet coffee or tea	12,00 €
Coffee or Tea and its 5 chocolates selection	12,00 €
Homemade chocolates by Les Douceurs d'Augerville	

