

OUR CURRENT MENU

To start

ASPARAGUS

Local cured ham, poached egg & Hollandaise sauce
Allergens : 3, 7, 12

18€⁵⁰

SHRIMP CROQUETTES

Authentic homemade shrimp croquettes, green salad & fried parsley
Allergens : 1a, 2, 3, 5, 7

17€⁵⁰

CRISPY SPRING ROLLS

Pulled chicken & green curry sauce
Allergens : 3, 5

14€⁵⁰

Seasonal Salad

WARM GOAT CHEESE SALAD

Curly greens, honey dressing & caramelized nuts
Allergens : 1a, 7, 8c, 10

starter main

14€⁵⁰ 23€⁵⁰

CLASSIC

Local beef, pickles, capers, shallots & organic egg yolk
Served with fries (only with a main dish)
Allergens : 1a, 1b, 1c, 1d, 1e, 3, 7

starter main

27€

SALMON

Red label salmon, avocado mousseline, cilantro infused oil & ponzu sauce
Served with fries (only with a main dish)
Allergens : 4, 6, 11

17€⁵⁰ 28€

From the Farm

VEAL HANGER STEAK

Seasonal veggies, fries & shallot sauce
Allergens : 1a, 5, 9, 12

26€

DRY AGED SIRLOIN STEAK

In house dry aged sirloin steak, mashed potatoes, green pepper & Béarnaise sauce
Allergens : 3, 7, 12

34€

ROASTED CHICKEN BREAST

Local chicken, classic potato puree & chanterelle sauce
Allergens : 7, 9, 12

26€

« LA MANUFACTURE » BURGER

Homemade brioche bun, local smoked bacon, cheddar & "Manufacture" sauce
Allergens : 1a, 3, 5, 7

24€⁵⁰

BOUCHÉE À LA REINE

Homemade Vol-au-vent, poultry stuffing, fries & salad
Allergens : 1a, 5, 7, 12

24€⁵⁰

From the Ocean

SEARED SEA BASS

Sea bass filet, seasonal vegetables, rice & Dieppoise sauce
Allergens : 4, 7, 9, 12, 14

27€

BAKED COD

Candied shallots, mashed potatoes & white wine sauce
Allergens : 4, 7, 9, 12

29€⁵⁰

From our Pastry Chef

CAFÉ GOURMAND

Crème brulée, chocolate mousse & floating island
Allergens : 1a, 3, 7, 8a

12€⁵⁰

THREE MINI DESSERTS

Crème brulée, chocolate mousse & floating island
Allergens : 1a, 3, 7, 8a

9€

LA « PROFITEROLE »

Melted chocolate
Allergens : 1a, 3, 7, 8a

11€

RHUBARB & APPLE CRUMBLE

Served warm, vanilla ice cream
Allergens : 1, 3, 7

11€

CLASSIC COFFEE TIRAMISU

Allergens : 1, 3, 7

11€

From the Garden

SWEET POTATO GNOCCHI

Blue cheese, nuts & Mornay sauce
Allergens : 3, 7, 8c

24€⁵⁰

ASPARAGUS RISOTTO

Green asparagus, peas, mint & basil coulis
Allergens : 7, 12

26€

Bourmicht Menu

STARTER + MAIN 36€⁵⁰

STARTER, MAIN & DESSERT 45€⁵⁰

Create your own menu, choose between the dishes marked by a ♥



Our opening hours : Monday to Friday.
Lunch: 12pm to 3pm (last order at 2pm) /
Dinner: Thursday and Friday from 7pm to midnight (last order at 9pm).