



Cooking Chef :
Emmanuel Danne

les éditeurs®

Aperitif

Coupe de Champagne Brice ou Kir Royal au Champagne Brice - 12 cl.	11,50
Kir au Sauvignon - 12 cl.	4,20
Martini, Suze, Campari, Porto, Muscat, Pineau, Lillet - 5 cl.	5,50
Anis, Pastis 51, Ricard - 2 cl.	4,70
Gewürztraminer Vendanges Tardives - 07 - 12 cl.	11,50

A Simple Starter

Grilled French Crispy Bread Served with :	6,50
Mashed Eggplant, Salmon Rillettes, Fresh Goat Cheese Mousse	
With a Glass of Wine (15cl.) up to You :	10,00
St. Nicolas de Bourgueil Aoc, Chardonnay du Pays d'Oc, Rosé Côtes de Provence Aoc	

Starter

<i>Starter of the Day</i>	6,50
Marinated Salmon with Dill, Tartare of Vegetables Marinated with Lime	10,50
Eggs en Cocotte Cream of Ceps with Grilled "Bio" Country Bread	10,50
Big Snails from Burgundy with Snail Butter	Six : 7,00 Twelve : 13,00
Salad of Crispy Goat Cheese, Balsamic Vinegar	12,00
"Home Made" Foie Gras with Grilled "Bio" Country Bread	18,50
French Onion Soup	9,00
Chestnut Cream Soup, Smoked Bacon Emulsion	9,00

Large Salad

Caesar	15,50
Romaine Salad, Parmesan Cheese, Potted Tomatoes, Breast of Chicken, Fried Bread, Bacon Crisps	
"Nordic Style"	16,50
Mesclun, Smoked Salmon, Haddock, Potatoes, Granny Smith Apples, Carrots, Cucumber, Turnip, Cream Sauce with Dill	

For The Not So Hungry

Steamed Vegetables in Season Dish, Pesto	16,50
Chicken Club Sandwich & Bacon with Green Salad or French Fries	15,50
Croque-Monsieur or Madame (with Egg), and Salad (Toasted Ham and Cheese on "Bio" Country Bread)	11,00
Beef Carpaccio, Served with Salad and French Fries (Thin Slices of Raw Beef Fillet with Oil and Parmesan)	15,50
Creamy Risotto with Wild Mushrooms	16,50
Fresh Tagliatelle with Two Salmons, Cream Sauce with Dill	16,50

Main Course : Fish

Tuna Steak with Sesame "Plancha", Wok of Vegetables, Teriyaki Sauce	24,00
Roasted Fillet of Codfish, Wild Mushrooms Risotto	22,00
Grilled Fillet of Salmon, Tagliatelle of Vegetables, Sate Emulsion	19,50
Fillet of Gilthead "Plancha", Fried Jerusalem Artichokes & Oyster Mushrooms	22,00
Fried Scallops served with Creamy Lentils	25,00

Main Course : Meat

<i>Main Course of the Day</i>	17,00
Grilled Sirloin Steak, Pepper Sauce & French Fries	24,00
Roasted Breast of Chicken "Chasseur", Fondant Potatoes	21,50
Steak Tartare (Raw or Pary Fried), With French Fries or Green Salad	19,50
Potted Shoulder of Lamb, Mashed Eggplant with Coriander	22,50
Cheeseburger "les éditeurs" With French Fries or Green Salad	20,50
Fried Calf's Liver with Balsamic Sauce, "Home Made" Mashed Potatoes	21,50

Dessert

Cottage Cheese Plain or Served with Strawberry Sauce or Fresh Herbs	6,50
Comté or Sainte Maure or Camembert au Lait Cru	7,00
Mixed Plate of 3 Cheeses	10,00
Café Gourmand (Served with Small Pastries)	9,00
<i>Dessert of the Day</i>	6,50
Moist Chocolate Gâteau "Tanzanie", Almond Ice Cream	9,50
French Toasted Brioche, Caramel Ice Cream	8,50
Pear & Chocolate Cake, Custard	8,50
Tarte Tatin with Cream	8,50
Crème Brûlée, Bourbon Vanilla	7,50
Ice Cream :	A Scoop 2,50
Caramel, Chocolate, Espresso Coffee, Vanilla,	
Sorbets :	A Scoop 2,50
Blackcurrant, Lemon and Ginger, Mountain Tangerines, Raspberry	
Everything Chocolate	9,50
White Chocolate & Black Chocolate Ice Cream - Chocolate & Hazelnut, Walnut Brownies, Chantilly, Chocolate Sauce	
Brittle	9,50
Brittle & Caramel Ice Cream, Crushed Speculoos, Caramelized Hazelnuts, Fudge Sauce, Chantilly	