

Menu 33 € Starter, Main Course & Dessert

Menu 26 € * Starter & Main Course *ou* Main Course & Dessert

*Only on Monday to Friday afternoon, holidays not included

Starter

Truffle Raviolis

Truffle mushrooms Pasta

Served with Celery Soup & Sauté Quail Supreme

or King Size Prawns

King Size Prawns toasted in Sesame Oil served with coriander Consommé

or Scallops

Scallops in « Hot & Cold » with Seafood Sauce

Potatoe Spaghettis

or Goose Liver Foie Gras

Brioche Sticks - Goose Liver Foie Gras over poached egg & Supreme of Goose in skewer

Main Course

Veal

Tender veal & Morel mushrooms- Peppered Artichoke

Parsley Sauce

or Duck

Duck Filet in Red Wine Sauce - Toasted Duck Liver Foie Gras Escalope

Quince Fruit Purée with Pear & Plums

or Bass

Roasted Bass on Celery Mousseline - Crayfish & Chestnuts - Lobster Sauce

or Scallops

Grilled Scallops with Chanterelle Mushrooms with Saffron sauce

Dessert

Hot & Cold Chocolats with Almonds, served with Orange Sauce

OR Apple & Passion Fruit Crumble Tart, served with Mango Ice-Cream

OR Odeon Pancakes, served with vanilla cream

OR Grand Marnier Liqueur Hot Soufflé, served with Orange Sorbet

PRIX NETS (Taxes & services compris) Notre cuisine est élaborée par des produits frais.
Certains produits peuvent manquer, nous nous en excusons à l'avance.



*Menu 29 €**

Entrée, Plat & Dessert

*Uniquement du lundi au vendredi midi, hors Jours Fériés

Starter

Scallops

Luke warm Scallops, Soft Leeks
Dill Dressing

or Foie Gras Raviolis

Goose Liver Pasta - Cream of Bacon, served with Chestnuts

Main Course

Duck

Duck Supreme in Orange Sauce
Carrots in Caraway flavour

or Salmon

Salmon in Red Wine, Roasted Pears

Dessert

Odeon Pancakes, served with vanilla cream

OR Ice Sorbets & Ice Cream delight with Almond Biscuit

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Starters à La Carte

Truffle Raviolis (16 €)

Truffle mushrooms Pasta
Served with Celery Soup & Sauté Quail Supreme

Foie Gras Raviolis (16 €)

Goose Liver Pasta - Cream of Bacon, served with Chestnuts

King Size Prawns (16 €)

King Size Prawns toasted in Sesame Oil served with coriander Consommé

Scallops (16 €)

Scallops in « Hot & Cold » with Seafood Sauce
Potatoe Spaghettis

Goose Liver Foie Gras (16 €)

Brioche Sticks - Goose Liver Foie Gras over poached egg
Supreme of Goose in skewer

Scallops (16 €)

Luke warm Scallops, Soft Leeks
Dill Dressing

Lobster (28 €)

Sliced Lobster with Crispy Potatoes
Spinach in branch & Chestnuts, Thyme sauce

Fish & Seafood à La Carte

Bass (23 €)

Roasted Bass on Celery Mousseline - Crayfish & Chestnuts - Lobster Sauce

Scallops (23 €)

Grilled Scallops with Chanterelle Mushrooms with Saffron sauce

Salmon (20 €)

Salmon in Red Wine, Roasted Pears

Lobster (38 €)

Whole Lobster Grilled in halves - Coral Butter
Wild Rice - accompanied with Lemon Sauce



Meat La Carte

Veal (23 €)

Tender veal & Morel mushrooms- Peppered Artichoke
Parsley Sauce

Duck (23 €)

Duck Filet in Red Wine Sauce - Toasted Duck Liver Foie Gras Escalope
Quince Fruit Purée with Pear & Plums

Duck (23 €)

Duck Supreme in Orange Sauce
Carrots in Caraway flavour

Calf Sweetbread (38 €)

Calf Sweetbreads with Morel Mushrooms
Truffle Sauce

Beef (25 €)

Roasted Beef- Finely sliced & grilled Potatoes - Tarragon Juice

Beef Rossini (31 €)

Roasted Beef Accompanied with a slice of Grilled Duck Liver
Finely sliced & grilled Potatoes, Seasonal mushrooms & Truffle sauce

Cheese à La Carte

Our Presentation of Cheese (9 €)

Goat's Cheese from Tours (6 €)

Dessert à La Carte (10 €)

Odeon Pancakes, served with vanilla cream

Hot & Cold Chocolates with Almonds, served with Orange Sauce

Apple & Passion Fruit Crumble Tart, served with Mango Ice-Cream

Grand Marnier Liqueur Hot Soufflé, served with Orange Sorbet

Ice Sorbets & Ice Cream delight with Almond Biscuit

Coffee or Tea & Sweets

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Special Menu

Starter & Main Course Or Main Course & Dessert: 55 €*

Starter, Main Course & Dessert 61 €*

Starter

Lobster

Sliced Lobster with Crispy Potatoes
Spinach in branch & Chestnuts, Thyme sauce

or *Goose Liver Foie Gras*

Goose Liver Foie Gras over poached egg & Supreme of Goose skewer
Brioche Sticks

Plat

Lobster

Whole Lobster Grilled in halves – Coral Butter
Wild Rice – accompanied with Lemon Sauce

or *Bœuf Rossini*

Roasted Beef Accompanied with a slice of Grilled Duck Liver
Finely sliced & grilled Potatoes, Seasonal mushrooms & Truffle sauce

Dessert

Hot & Cold Chocolats with Almonds, served with Orange Sauce

Or *Apple & Passion Fruit Crumble Tart, served with Mango Ice-Cream*

Or *Odeon Pancakes, served with vanilla cream*

Or *Grand Marnier Liqueur Hot Soufflé, served with Orange Sorbet*