



Starters



	Small	Large
Salad « Pré aux Clercs » , Green Salad, Mixed Hard-Boiled Egg, Pickled Vegetables, Walnut, Mustard Dressing V	10€	14€
With Iberian Ham	14€	18€
With Marinated Trout	14€	18€
Œufs Meurette , Poached Eggs, Red Wine Sauce, Onion, Bacon and Mushroom	x 2 Pcs	15€
	x 3 pcs	18€
Grilled Leeks , Verbena/Lemongrass, Pine Nuts Crumble		12€
Mackerel in Sake Sauce , Savora and Pickeld Vegetables		16€
Scallops Carpaccio , Mango Vinaigrette and Pink Berries		22€
Olives and Lemon Confit Pressed Terrine of Beef , Grain Mustard and Port		14€
Foie Gras Terine From the South West , Red Fruit Chutney and Pine Tuile		20€

Fish

** These dishes are served with a side dish of your choice*

- * **Arctic Char Fish from Cévennes**, Wild Garlic, Crémant de Bourgogne 25€
- * **Half-Cooked Swordfish**, Chimichurri Sauce 27€
- * **Filet of Wild Pike**, Red Wine Sauce Candied Shallot 32€

Meats

** These dishes are served with a side dish of your choice*

- Beef Burger with Cheddar**, (France) ≈200g, Traditional Bun, Salad, Tomato, French Fries and Salad (+ Bacon 2€) 20€
- Vegetarien Burger**, Soy and vegetables Patty, Sundried Tomatoes, Fresh Goat Cheese, Traditional Bun, French Fries and Salad V 20€
- Beef Tartare**, (France) ≈200g (Raw or Cooked) French Fries and Salad 20€
- * **Poultry of Bresse AOP** (France) Creamy Morel Sauce 36€
- * **Andouillette « Bobosse »** (France), Chitterling Sausage in a Creamy Mustard Sauce 22€
- * **Confit Pig Shoulder**, Malted Juice 24€
- * **Angus Sirloin Steak** (France), Pinot Noir Sauce ≈ 200g 28€
- * **Rack of Lamb** (France) and Black Garlic Juice 32€

* Side Dish of your choice:

- Tomato Rice
- Mixt Green vegetables
- French Fries
- Mashed Potatoes
- Spelt Risotto

Cold Sauces :

- Tartare / Béarnaise / Mayonnaise

Hot Sauces :

- Mustard Sauce, Pepper Sauce, Creamy Morel Sauce (4€)
- Pinot Noir Sauce
- Malted Juice

Menu of the Day (Except Bank Holiday)

Lunch from Monday to Friday : 3 Dishes 24€ / 2 Dishes 20€ / Main Course 16€

Diner From Monday to Sunday (except Friday and Saturday) :

3 Dishes 27€ / Lunch for Saturday and Sunday : 3 Dishes 27€

Rabbit Terrine, Tarragon Cream



Loin og Mountain Pig, Carrot Purée, Roasted Sucrine, Pepper Juice



Exotic Fruits, Passion Fruit Sorbet

Menu Image de Saison 36€

Mackerel in Sake Sauce, Savora and Pickeld Vegetables

or

Olives and Lemon Confit Pressed Terrine of Beef, Grain Mustard and Port

or

Grilled Leeks, Verbena/Lemongrass, Pine Nuts Crumble



Confit Pig Shoulder, Malted Juice, Mashed Potatoes

or

Arctic Char Fish From Cévennes, Wild Garlic, Crémant de Bourgogne, Tomato Rice

or

Beef Tartare, (France) ≈200g (Raw or Cooked) French Fries and Salad



Cottage Cheese or Selection of Cheeses (extra charge 3€) or choice of Desserts

Cheeses

Cottage Cheese Nature or with Red Berries Coulis or Garlic and Herbs

6€

Selection of Cheeses from Alain Hess

13€

Desserts

Chocolate and Peanuts Tart, Caramel Sauce

10€

Praline and Hazelnut Finger Almond Ice Cream

10€

Authentic Floating Island, Blackcurrant Freshness

10€

Strawberry Tartelette, Lemon Balm Coulis

10€

Dessert of the Day

9€

Homemade Ice Creams and Sorbets (3 scoops)

9€

Ice-Cream: Vanilla, Chocolate, Coffee Sorbets: Strawberry, Raspberry, Blackcurrant

MENU IMAGINED AND PROPOSED BY GEORGES BLANC FOR LE PRE AUX CLERCS

WE INFORM OUR CLIENTELE THAT WE ACCEPT ALL DIFFERENTS TYPES OF PAYMENT EXCEPT CHECKS

WE CAN PROVIDE YOU THE TRACEABILITY OT OUR MEATS AND A CARD CONTAINING ALLERGENS IN OUR DISHES AND DESSERTS