

MIDI

MENU

Starter / Main Course or Main Course / Dessert – €26*

*EXCLUDING WEEKENDS AND PUBLIC HOLIDAYS

Starter / Main Course / Dessert – €33

STARTERS – €10

Vire andouille quenelles, Calvados-flambéed apple butter, Pont-l'Évêque cheese tuile, apple pickles
Mackerel fillet marinated in white wine and tarragon, fennel and potatoes, carrot cream
Cheese polenta fingers, black radish, parsley cream with chanterelles + €3
Chilled butternut squash velouté, hazelnut crumble and broccoli

MAIN COURSES – €20

Pork neck steak, Grand Havrais sauce, creamy peas and baby potatoes
Hake steak, coconut and coriander beurre blanc, carrot mousseline and polenta
Veal picanha, green peppercorn sauce, parsnip purée and honey-roasted sweet potatoes + €5
Country-style soup with heritage vegetables, broccoli and cumin chickpeas
Today's special

CHEESES – €8

Plate of 3 cheeses

DESSERTS – €8

Brioche French toast, orange crème anglaise, salted butter caramel and almonds
Tartlet with tonka bean pastry cream, light black tea mousse and coffee tuile
Chocolate and pecan brookie, praline mousse, passion fruit gel
Café Gourmand +€2

CHILDREN'S MENU – €13

Fish or pork, crushed potatoes or pasta (fregola sarda), dessert of the day,
syrup drink or farm apple juice

les Fauves.
www.lesfauves.fr

Origins and allergens: all our dishes are prepared using fresh seasonal produce, and our meat is of French origin • Our dishes may contain allergens such as cereals, gluten, crustaceans, eggs, fish and fish-based products, peanuts, soya, milk (including lactose), nuts, celery and celery-based products, mustard, sesame seeds, sulphur dioxide and sulphites, lupin, and molluscs and mollusc-based products. If you have any doubts about the composition of our dishes, please ask a member of our team • Net prices excluding drinks, per person.