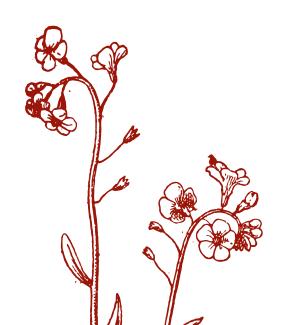


Le Saint Boniface



Le Saint Boniface

The starters

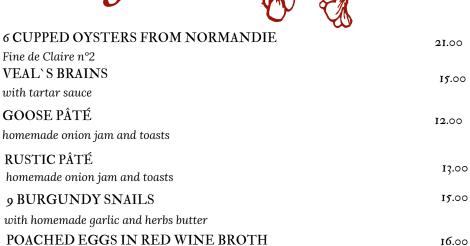


14.00

34.00

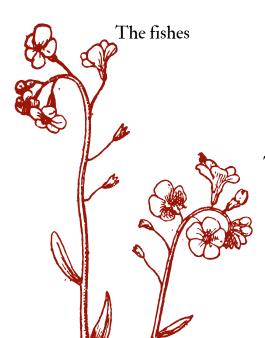
36.00

38.00



| The meats | THE VEAL TAB +/- 220 gr grilled, Époisses cheese sauce, homemade fries | 26 .00 |
|-----------|--|---------------|
| | BEEF STEAK TARTARE +/- 170 gr freshly ground and prepared by the chef, homemade fries and salad | 23.00 |
| | HOLSTEIN FILET +/- 240 gr | |

Grilled, garnis and herbs butter, homemade fries and salad



SKATE WING
butter, capers and baby potatoes

PIKE FISH CAKE
cooked in the traditional Nantua sauce, served with rice

Grilled, béarnaise sauce or mushroom or mustard, homemade fries and salad Pan seared, creamy black pepper and cognac sauce, homemade fries and salad

The supplements

made with Beaujolais

SMOKED HARENG FILETS

warm potato salad and whole grain mustard

| PORTION OF FRIES | 4.00 |
|---------------------------------|------|
| SCALOPPED POTATOES | 4.50 |
| SMALL SALAD | 4.00 |
| ALIGOT - CHEESY MASHED POTATOES | 6.00 |
| | |

Le Saint Boniface

| The essentials | CAEN STYLE TRYPES cow's stomachs and hoof in a stock with potatoes and carrots | 24.00 |
|-----------------|---|---------------|
| | THE VÉRITABLE ANDOUILLETTE DE TROYES 5A grilled, mustard sauce/mushroom sauce/garlic and herbs butter | 26 .00 |
| | THE PARISIAN STYLE VEAL'S HEAD Gribiche sauce and baby potatoes | 27.00 |
| | THE PETIT SALÉ Pork piece in brine slow cooked, green lentils and Morteau sausage | 24.00 |
| | LYONNAISE PORC AND PISTACHIO SAUSAGE Beaujolais red wine and mushroom sauce, baby potatoes | 24.00 |
| | THE DUCK LEG CONFIT Bergerac red wine sauce, vegetables and scalloped potatoes | 26 .00 |
| | GASCOGNE STYLE VEAL KIDNEYS AND SWEETBREADS flambéed with Armagnac, scalopped potatoes and vegetables | 33.00 |
| The cheeses | PORTION OF 2 CHEESES | 11.00 |
| | PORTION OF 4 CHEESES | 15.00 |
| The desserts | BRIOCHE FRENCH TOAST | |
| 2 3.0 0.0002 00 | foaming meringue with custard and toasted almonds ILES FLOTTANTES | 9.00 |
| | foaming meringue with custard and toasted almonds | 8.00 |
| | ICED NOUGAT with raspberry coulis | 8.00 |
| | MOLTEN HEART CHOCOLATE CAKE with custard | 8.00 |
| | BABA AU RHUM Rhum soaked sponge cake with custard | 9.50 |
| <u>A</u> | PARIS-BREST chou pastry filled with walnut cream served with custard | II.00 |
| | PRUNES IN ARMAGNAC served warm with a scoop of walnut icecream | 8.00 |
| | APPLE OR PEAR SORBET with Calvados or Poire Williams | 10.00 |

COLONEL

vanilla

SORBETS AND ICECREAMS

lemon, pear Williams, green apple, raspberry, salted caramel, walnut, and

10.00

7.00

