



# *Le Saint Boniface*



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## The starters

6 CUPPED OYSTERS FROM NORMANDIE	21.00
<i>Fine de Claire n°2</i>	
VEAL'S BRAINS	15.00
<i>with tartar sauce</i>	
GOOSE PÂTÉ	12.00
<i>homemade onion jam and toasts</i>	
RUSTIC PÂTÉ	13.00
<i>homemade onion jam and toasts</i>	
9 BURGUNDY SNAILS	15.00
<i>with homemade garlic and herbs butter</i>	
POACHED EGGS IN RED WINE BROTH	16.00
<i>made with Beaujolais</i>	
SMOKED HARENG FILETS	14.00
<i>warm potato salad and whole grain mustard</i>	

## The meats

THE VEAL TAB	+/- 220 gr	26.00
<i>grilled, Époisses cheese sauce, homemade fries</i>		
BEEF STEAK TARTARE	+/- 170 gr	23.00
<i>freshly ground and prepared by the chef, homemade fries and salad</i>		
HOLSTEIN FILET	+/- 240 gr	34.00
<i>Grilled, garnis and herbs butter, homemade fries and salad</i>		
<i>Grilled, béarnaise sauce or mushroom or mustard, homemade fries and salad</i>		36.00
<i>Pan seared, creamy black pepper and cognac sauce, homemade fries and salad</i>		38.00

## The fishes

SKATE WING	26.00
<i>butter, capers and baby potatoes</i>	
PIKE FISH CAKE	22.00
<i>cooked in the traditional Nantua sauce, served with rice</i>	

## The supplements

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



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## The essentials

<b>CAEN STYLE TRYPES</b> <i>cow's stomachs and hoof in a stock with potatoes and carrots</i>	24.00
<b>THE VÉRITABLE ANDOUILLETTE DE TROYES 5A</b> <i>grilled, mustard sauce/ mushroom sauce/garlic and herbs butter</i>	26.00
<b>THE PARISIAN STYLE VEAL'S HEAD</b> <i>Gribiche sauce and baby potatoes</i>	27.00
<b>THE PETIT SALÉ</b> <i>Pork piece in brine slow cooked, green lentils and Morteau sausage</i>	24.00
<b>LYONNAISE PORC AND PISTACHIO SAUSAGE</b> <i>Beaujolais red wine and mushroom sauce, baby potatoes</i>	24.00
<b>THE DUCK LEG CONFIT</b> <i>Bergerac red wine sauce, vegetables and scalloped potatoes</i>	26.00
<b>GASCOGNE STYLE VEAL KIDNEYS AND SWEETBREADS</b> <i>flambéed with Armagnac, scalloped potatoes and vegetables</i>	33.00

## The cheeses

<b>PORTION OF 2 CHEESES</b>	11.00
<b>PORTION OF 4 CHEESES</b>	15.00

## The desserts

<b>BRIOCHE FRENCH TOAST</b> <i>foaming meringue with custard and toasted almonds</i>	9.00
<b>ILES FLOTTANTES</b> <i>foaming meringue with custard and toasted almonds</i>	8.00
<b>ICED NOUGAT</b> <i>with raspberry coulis</i>	8.00
<b>MOLTEN HEART CHOCOLATE CAKE</b> <i>with custard</i>	8.00
<b>BABA AU RHUM</b> <i>Rhum soaked sponge cake with custard</i>	9.50
<b>PARIS-BREST</b> <i>chou pastry filled with walnut cream served with custard</i>	11.00
<b>PRUNES IN ARMAGNAC</b> <i>served warm with a scoop of walnut icecream</i>	8.00
<b>APPLE OR PEAR SORBET</b> <i>with Calvados or Poire Williams</i>	10.00
<b>COLONEL</b>	10.00
<b>SORBETS AND ICECREAMS</b> <i>lemon, pear Williams, green apple, raspberry, salted caramel, walnut, and vanilla</i>	7.00

