

Chez Elles



Rillettes de Canard – 6.5

Terrine de campagne – 6.5

Jambon de Bayonne – 6.5

Rosette de Lyon – 6.5

Pickles mixte: cornichon, echalotte, ail, concombre, celeris, piment – 2.3

Olives marinées – 4.5 V

Assiette de trois fromages – 7.5

Planche campagnarde – 8/ 15

Planche fromage-charcuterie – 9/ 17

Escargots de Bourgogne 7.5

Burgundy snails cooked in garlic and parsley butter

Cromesquis de Chèvre , roquette et pesto 8 V

Deep fried breadcrumb Goat Cheese , rocket salad , pesto and pickles

Oeuf Mollet , champignons rôtis , lardons 8.5

Semi-boiled egg with roasted mushrooms , burned onions and lardons

Saumon Gravalax d'agrumes 10.5

Gravalax salmon , lemon curd , celeriac 3 ways : remoulade , puree , pickles

Ris de veau croustillant 12

Veal sweetbread, braised baby gems, veal juice

Asperges blanches , Emulsion hollandaise 10 V

White asparagus , Hollandaise Emulsion



Moules Poulette 13.5

Mussels in white wine , creamy , parsley and garlic sauce served with french fries

Axoa de veau 16.5

Traditional basque country dish made of pulled veal in peper and espelette chili sauce

Souris d'agneau confite , thym fumant , coco de Paimpol 17.5

Lamb shank confit, parsley butter and thyme breadcrumb, Paimpol beans, lamb juice

Tarte fine a l'oignon et légumes de saison V 13.5

Onion confit tart , seasonal vegetables tian

Tartare de boeuf 16.5

Handcut raw beef Tartare with french fries

Ballotine de volaille au lard , chou braisé 17.5

Chicken ballotine wrapped with thin lard, braised cabbage , cloves and poultry juice

Pavé de Maigre grillé 18.5

Grilled Stone Bass filet, carrots 3 ways : purée, confit and jelly , crispy parsley , meat juice