



CAFÉ-RESTAURANT

LE BOUT DU PARC

TO SHARE

Farmhouse Mixed Platter <i>Chorizo and sausage from Domaine Abotia, white ham, Camembert AOP from the farm of Tremblaye, goat cheese from the farm of Touraille, cheese of the moment</i>	14€
Homemade French Fries Plate	6€

STARTERS

Seasonal Soup <i>With vegetables from our local farms</i>	7€
Country Terrine <i>From charcutier Bruno Perdrioux, Grand Prix de France</i>	7€
Leeks in Vinaigrette	6€
Farmhouse Deviled Eggs <i>From the farm "Les petites Guilinières"</i>	6€

HOMEMADE PIZZAS

Margarita <i>Tomato, Emmental, Olives, Basil</i>	12,5€
3 Fromages <i>Tomato, Emmental, Gorgonzola, Goat cheese</i>	16€
Diavola <i>Tomato, Emmental, Chorizo, Peppers, Olives</i>	15,5€
Royale <i>Tomato, Emmental, White Ham, Mushrooms, Olives</i>	14,5€
Parma <i>Tomato, Emmental, Parma Ham, Parmesan, Olives</i>	18€
Alsace <i>Cream, Emmental, Caramelized Onions, White Ham</i>	15,5€

LE BOUTD'CHOU 12€

(Up to 12 years old)

Homemade Nuggets & Fries OR Bambino Pizza OR Creamy Ravioles+ Ice Cream (Pistoleros) OR Chocolate Mousse

MAIN COURSES

Butcher's Cut <i>Pepper sauce, side of your choice</i>	24€
Roasted Salmon <i>Virgin sauce, side of your choice</i>	22€
Our Ravioles <i>The famous Ravioles de la Mère Maury with cream</i>	18€
Chicken with Cider & Mushroom Sauce <i>Farm chicken, artisanal cider from Le Perche, side of your choice</i>	22€
Traditional Beef Tartar <i>Prepared with locally farmed beef (200gr), served with your choice of garnish</i>	22€

Side Dishes (choice of one, +€4.50 for extra):
Homemade fries, Sautéed seasonal vegetables, Green salad

SALADS

Caesar Salad <i>Romaine, breaded chicken, parmesan, croutons, boiled eggs</i>	17€
Warm Goat Cheese Salad <i>Mixed greens, pear, walnuts, and farmhouse warm goat cheese toasts with a touch of honey.</i>	17€

RACLETTE PARTY 26€

KING'S RACLETTE 32€

Served with a pint of beer from Brasserie du Roi

Extra raclette cheese <i>from a Savoie cheese cellar</i>	6€
Extra charcuterie	6,5€
Extra steamed baby potatoes	4€
<i>Available at all services, except Sunday lunch</i>	

DESSERTS

French Toast <i>Salted butter caramel and vanilla ice cream</i>	8€
Chocolate Mousse	8€
Madagascar Vanilla Crème Brûlée	8€
Gourmet Coffee <i>Served with 3 mini desserts</i>	8€
Ice Cream or Sorbet <i>Strawberry, Raspberry, Lemon, Vineyard peach, Vanilla, Chocolate, Coffee</i>	3€ <i>Per scoop</i>

List of allergens available at the bar, ask our staff!

All prices include tax and service.

