

STARTERS

Broccoli soup, fresh goat cheese ravioles	24
Coodled farm egg	28
Jerusalem artichokes and toasted bread sticks	
Chicken and duck foie gras pâté en croûte crunchy vegetables	32
Sea scallops from Brittany salsify with citrus and watercress	36

MAIN COURSES

Line-caught hake in a bouillabaisse jus, saffron threads	40
Small spelt from Bras, gamberoni and artichokes	38
Mediterranean sole, Swiss chard	46
'Bergers de France' lamb with savory, parsnip and celeriac	44
Veal rump and sweetbread with sage, seasonal vegetables	48

CHEESES

Selection of local cheese, mixed green & herbs	18
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DESSERTS

Homemade ice cream & sorbet	14
Hazelnut soufflé	16
Orange crispy composition	16
Chocolate* / fennel tartlet	17

* Chocolate from our Manufacture in Paris

NET PRICES IN EUROS, SERVICE INCLUDED

According to the legal requirement controls by the decret dated 17/12/2002 n°2002-1465,
the Abbaye de la Celle & its suppliers, engage and guarantee the origin of all their meat.

LUNCH MENU

FROM MONDAY TO FRIDAY

50€ STARTER / MAIN COURSE / DESSERT

40€ STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

WINTER MENU

74€ EXCLUDING DRINKS

Chicken and duck foie gras pâté en croûte
crunchy vegetables

Line-caught hake
in a bouillabaisse jus, saffron threads

'Bergers de France' lamb
with savory, parsnip and celeriac

Selection of local cheese
mixed green & herbs

Orange crispy composition

SIGNATURE MENU

98€ EXCLUDING DRINKS

Coddled farm egg
Jerusalem artichokes and toasted bread sticks

Small spelt from Bras
gamberoni and artichokes

Mediterranean sole
Swiss chard

Veal rump and sweetbread with sage
seasonal vegetables

Selection of local cheese
mixed green & herbs

Chocolate* / fennel tartlet