

# la Table du Gouverneur

## STARTERS

- TENDER GREEN ASPARAGUS 14**  
poached egg, parmesan crumble, black olives
- WHITING GOUJONNETTES 15**  
mint tartar sauce
- AIBERIAN HAM PLATTER 15**
- WARM SAINT-MARCELLIN CHEESE 8**



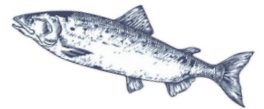
Starter and main course  
or main course and dessert **24**  
Starter, main course & dessert **30**

## KIDS' TABLE UNDER 12 YEARS OLD

- Fresh pasta with tomato and basil sauce  
Fish fillet with garden vegetables  
Chicken tenders with fries  
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Ice cream, sorbet or waffle  
(chocolate or caramel)
- 14**

## DISHES

- DISH OF THE DAY 17**
- CAESAR SALAD 17**
- SALMON STUFFED WITH RICOTTA AND BASIL 23**  
spring vegetables, fresh tomato vinaigrette
- MILANESE-STYLE CUTLET 23**  
macaroni with tomato sauce
- HALF ROASTED CHICKEN 21**  
mashed potatoes, poultry juice
- BEEF TARTARE 21**  
fries
- XXL ARTISANAL SAUSAGE 16**  
mashed potatoes, charcutière sauce
- THE BURGER 19**  
Charolais beef patty, Emmental cheese, pickles,  
seasoned sauce, fries
- FARM-RAISED PORK RACK 25**  
baby potatoes, chimichurri sauce
- BEEF ENTRECÔTE 300g 27**  
fries, shallot & red wine sauce
- OUR SEASONAL PASTA 19**



## DESSERTS

- GOURMET COFFEE 10**
- CITRUS BABA 12**
- CHOCOLATE MOUSSE 10**  
Valrhona
- GOURMET TART 10**  
rhubarb and verbena



Meats sourced from France and Spain.  
Net prices in euros, taxes and service included.  
Information about allergens is available upon request.