CAFÉ LAVINAL

TO SHARE

PLATE OF SEVILLE HAM 80gr	22 €
MIXED BOARD	22 €
CHARCUTERIE BOARD	18 €
SARDINES "MILLÉSIMÉES"	16 €
MÉDOC OYSTERS, special N°3 (M. Lucet) For 3/8€ - 6/16€ - 9/20€ - 12/26€	

STARTERS

POACHED EGGS, pan-fried mushrooms ✓ beef broth	9 €
SWEET POTATO CREAM, roasted hazelnuts ✓	9 €
STRACCIATELLA AND GRAVLAX SALMON TOAST	16 €
KNIFE-CUT BLACK PUDDING TERRINE Apples with cider vinegar	14 €
MARINATED SCALLOPS WITH LEMON Olive oil, chutney	19 €
SEMI-COOKED FOIE GRAS, corn bread	24 €

FISH

COD FILLET Parsnip purée, red wine sauce	26 €
STURGEON, anchovy cream, steamed potatoes	24 €
TROUT À LA VAUCLUSIENNE Sautéed Brussels sprouts and chestnut pieces	29 €

MEAT

ROAST WOOD PIGEON, Bordelaise sauce	*Half*	22 €
Green lentil purée & bacon	*Whole*	44 €
BRAISED BEEF CHUCK Ravigote sauce, baby potatoes and carrots		26 €
GOOSE BREAST, TRUFFLE SAUCE Roasted pumpkin		27 €
VEAL SWEETBREADS Meldoise sauce and sautéed vegetables		36 €
BEEF RIB, Cumberland sauce French fries, salad (for 2 people)		86 €

CHEESE ✓

CHEESE BOARD	16 €
SHEEP CHEESE AND BLACK CHERRY JAM	8 €

DESSERTS ✓

CLEMENTINE PAVLOVA	7 €
POACHED PEAR with vanilla and Amarena cherry	7 €
PINEAPPLE AND COCONUT WHIPPED CREAM	9 €
PORTUGUESE CHARLOTTE	9 €
CHOCOLATE FUELAN & fleur de sel	9 €
AFFOGATO	8 €

OUR MENUS

Lavinal — 29 €

POACHED EGG, pan-fried mushrooms, beef broth ✓
or
SWEET POTATO CREAM, roasted hazelnuts ✓

STURGEON, anchovy cream, steamed potatoes
or
BRAISED BEEF CHUCK
Ravigote sauce, baby potatoes and carrots

CLEMENTINE PAVLOVA
or
POACHED PEAR with vanilla and Amarena cherry

Menu sizes

Gourmet — 45 €

MARINATED SCALLOPS WITH LEMON
Olive oil, chutney
or
SEMI-COOKED FOIE GRAS, corn bread

COD FILLET, parsnip purée, red wine sauce
or
GOOSE BREAST, TRUFFLE SAUCE
Roasted pumpkin

PORTUGUESE CHARLOTTE
or
CHOCOLATE FUELAN & fleur de sel

Menu sizes

Vigneron

Starter, Main Course or Main course, Dessert	21 €
Starter, Main Course and Dessert	27 €

On blackboard

*Subject to availability, excluding groups (8 people or more).
Lunch from Monday to Friday, excluding public holidays.

Kids menu

Water and syrup Meat or Fish + Dessert	13 €

Up to 8 years old

VEGETARIAN INSPIRATION MAIN COURSE 20 €

Vegetarian or adaptable dishes ✓
Food allergy? Ask us for advice. .
Our chef creates a market cuisine by favoring local producers.
Net prices, service included.