

Les abelles

We hope that you spend a delightful time in our restaurant .
Everything we serve is created in the restaurant .
Our wish is only to leave you with good memories of your time with us.
To do this we need time to prepare your choice from the menu, because the motto is
here « allegro ma non troppo »

We propose you menus or « à la Carte » :

For our very young clients, we will prepare from the menu portions of an appropriate size

Main course and dessert 18.50€

« le 32.80 € »

appertizer--a choice of main course- cheese or dessert

« le 42.00 € »

appertizer – a choice of starters –a choice of main course– cheese or dessert

« le 43.00 € »

appertizer – a choice of starters –a choice of main course– cheese and dessert

« le 60.00 € »

appertizer– one choice of starters–a second choice of starters – ice –
a choice of main course – cheese – dessert

Starters : 18.50 €

Main courses served with vegetables : 28.00 €

Cheese board : 11.00 €

Desserts : 12.50 €

*Nb : Our prices are including service and taxes. Edition February – March 2010
We accept credit cards.*

Out of respect for all the guests, we than you to turn off your mobile phone.

STARTERS :

Home made lamb pâté with his pickles
Small snails from the area with braised chards with saffron spicy
Crab in raviolis up chicory sautéed
Duck liver « foie gras » roasted with apple and horseradish chutney
Sliced calf's sweetbreads with home made small pasta and citrus fruits
Pastry of hare like "royale"

MAIN COURSES serving with vegetables:

Sliced beef or piece of beef served with his home made red wine sauce,
Or beef bone (for two people)
Fish from the Today's market
Lamb (from Rhone Alpes Departement) : lamb leg, lamb shoulder, lamb
neck cutlets
Roasted female duck with cardamome (for two people) cutting
And proposing in two services
Pieds et paquets à la façon de Pierre Hiely
Or offal's

We can propose the truffle's menu or main course ...

Les Desserts :

Roasted pear with caramel and his home made caramel ice cream
Warm chocolate and cocoa cake
Nougat Ice Cream (still as good as ever)
Home made ice cream and sorbets
Home made Baba cake with Grand Marnier alcohol (this is the favourite
Owner's cake)
Iles flottante : poached eggs withes with his saffron custard

Some main courses need time to cook : you can waiting just a little time.

We suggest you to choose your dessert when we take your order : thank you so much.

Artisan Cuisinier