



WHAT ARE WE EATING?

Check out our
suggestions
board

TO SHARE

Mixed platter: Basque charcuterie and mature cheeses €20

Tempura squid with harissa mayonnaise €9

Basque ham croquettes €8

Warm Camembert and country bread soldiers €12

We only cook with raw, fresh and local produce, in season from our vegetable garden!

Thank you to our passionate producers and artisans.

CHILDREN'S MENU €12 up to 10 years

Small sirloin steak (approx. 130g) - fries or children's pizza (tomato sauce, ham, cheese) + ice cream

ENTREES

Main course starters are available for an additional €10.

Green lentil salad, soft-boiled egg and red wine vinaigrette €10

Traditional French onion soup (made with garden onions) au gratin €11

Stuffed portobello with beef and pork, meat jus with thyme €12

Pickled mackerel with fondant potatoes €12

PLACE

Braised beef shank in red wine €24*

Crispy confit of leg of lamb €26*

Sea bass fillet with lemon cream €23 *

Grilled sirloin steak (approx. 250g) with crushed peppercorn sauce €24*

Butternut squash, ricotta and basil lasagna €20

**Meals with 2 sides: salad / homemade fresh fries / garden vegetables*

DESSERTS

Cheese platter €7

HOMEMADE DESSERTS:

Caramelized apple Tatin tart with whipped cream €9

Pear with chocolate sauce, vanilla ice cream €9

Chestnut cake €9

Tiramisu of the moment 8 €

AFFOGATO €6

Vanilla ice cream, espresso, slivered almonds

Nougat glacé with red fruit coulis from Silvain €7

SILVAIN
Une histoire de saveurs



Check out our ICE CREAM MAP



For allergens,
please consult us.

Price includes VAT / service