



Our Starter

Pressed foie gras, caramelized pears and black pudding 19 €

Tart apple chutney

Wood mushrooms in crust and carpaccio of St Jacques 19€

Creamy yellow wine of Jura, vinaigrette with gravy

The oysters Agathe du Petit Mas in three ways  19€

Oyster tartare and bar, sea tartar sea, hot oyster tempura

Perfect egg and pan-fried foie gras 13€

Creamy Jerusalem artichoke

Ravioli of seafood and lobster 13 €

Crème de Favouilles (little crab)

Smoked salmon roll, balsamic honey vinaigrette  13 €

Beets in salad



Vegeterian

Seasonal vegetable ravioli 23 €

Chive cream

Grated conchiglioni with white mushrooms 25 €

Spinach, Comté and nuts



Our Meats

Pork tenderloin, mashed artichoke with hazelnut oil 23 €

Tender cubs potatoes and small poached pear

Fillet of can in orange crust 23€

Dipped golden celery, roasted figs, orange sauce

Pan-roasted sweetbreads 36 €

Stir-fried salsifi and girolle mushrooms, fingerling potatoes with hazelnut veal sauce

Beef fillet, strong red wine jus  35 €

Millefeuille of polenta and foie gras, small vegetables

Saddle of lamb of Lozère, almond lace with garlic 34 €

Mashed parsnip with hazelnut oil, fricassee of Jerusalem artichokes



Our Fish

Cod with creamy risotto and chives 23 €

Dill sauce, young roots and smoked herring roe

The turbot cooked in sparkling butter, Noilly sea urchin cream 33 €

Gremolata condiment, potato with truffle, leeks tempura

The bouillabaisse of the Petit Jardin 33€

Croutons and rouille