



Our Starters

Salmon tataki with sesame and gravlax salmon with raw fennel, citrus and dill jelly 20 €

Mandarin and balsamic vinegar sorbet

Pressed foie gras with chocolate 20 €

Java pepper and pineapple chutney, homemade brioche

Prawns small raviolis and juice 20 €

spinach baby leaves, bisque ice cream

The Beetroot 14 €

Beetroot and fresh goat cheese cannelloni

Chioggia beetroot salad, jelly of raspberry and honey dressing

Marinated mackerel, melting potatoes cubes  14 €

Shallots pickles, curry mayonnaise, lemon confit foam

Pork ravioles with thai bouillon 14 €

Creamy parmesan cheese



Vegetarian

Fried homemade gnocchis, parmesan cheese cream 25 €

Sundried tomatoes, shaving parmesan cheese and thyme oil

Tartlet of confit onion from Cevennes 25 €

Seasonal vegetables, ginger foam



Our Fishes

Pieces of wild turbot, slightly lemony white butter  **38 €**
Spinach baby leaves, mashed potato and squash

**Filet of sole ballotine "sustainable fisheries",
Noilly Prat and cockles juice** **36 €**
Confit turnips and mashed potato

Roasted back of cod in a crust **24 €**
Wild black rice risotto, cockles and mussels, preserved Pak Choi

Roasted filet red mullet, rock fish foam **35 €**
Butternut gnocchi and spinach baby leaves



Our Meats

Iberian pig Pluma, sweet spices sauce  **24 €**
Salsify Mikado, Swiss chards and sweet potatoes mash

Duck magret cooked at a low temperature, 
duck and orange juice **24€**
Confit of onion from Cevennes, duck confit crumble

Pan-roasted sweetbreads  **36 €**
Potato and garlic millefeuille, veal and hazelnut juice

Heart of fillet of Aubrac Beef, potato foam with truffle  **36 €**
Mashed celery with ginger and reduced meat juice



Children's Menu 16 €

Fish or Meat Steak from the Market

Seasonal vegetables or home-made French-fries

Including an assortment of ice creams or sorbets for dessert



Cheeses and Desserts

Cheese platter  **16 €**

Ice-cream and full fruit sorbet palette  **14 €**

Fresh fruits

Grand Marnier Soufflé **16 €**

Hot orange preserve, chocolate ice-cream

Our Paris Brest **14 €**

Caramelized hazelnuts

Sponge cake with muscat wine and citrus declination **13 €**

Banana and passion fruit sorbet

Exotic dome on a coconut "Basboussa" biscuit **13 €**

Yuzu mango sorbet, pineapple and mango nage with fresh mint

Chocolate royal **13€**

Coffee and chocolate ice cream

Please order at the beginning of your meal