



PETIT JARDIN MENU

Starter, Main, Dessert: 57 €

(Lunch and dinner)

Starters

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

Tangerine and balsamic vinegar sorbet

Pressed foie gras with chocolate

Java pepper and pineapple chutney, homemade brioche

Prawns small raviolis and juice

Spinach baby leaves, bisque ice cream



Main Courses

Roasted filet red mullet, rock fish foam

Butternut gnocchi and spinach baby leaves

Heart of fillet of Aubrac Beef, potato foam with truffle 

Mashed celery with ginger and reduced meat juice

Filet of sole ballotine "sustainable fisheries",

Noilly Prat and cockles juice

Confit turnips and mashed potato



Desserts

Please order your desserts at the beginning of your meal