



MENU DE SAISON

Starter, Main, Dessert: 41 €

(Lunch and dinner)

Starter, Main Course or Main Course, Dessert 34 €

(Served lunchtime except weekends and bank holidays)

Starters

The Beetroot

Beetroot and fresh goat cheese cannelloni

Chioggia beetroot salad, jelly of raspberry and honey dressing

Marinated mackerel, melting potatoes cubes

Shallots pickles, curry mayonnaise, lemon confit foam

Pork ravioles with thai bouillon

Creamy parmesan cheese



Main Courses

Iberian pig Pluma, sweet spices sauce

Salsify Mikado, Swiss chards and sweet potatoes mash

Roasted back of cod in a crust

Wild black rice risotto, cockles and mussels, preserved Pak Choi

Duck magret cooked at a low temperature, duck and orange juice

Confit of onion from Cevennes, duck confit crumble 



Desserts

Sponge cake with muscat wine and citrus declination

Banana and passion fruit sorbet

Exotic dome on a coconut "Basboussa" biscuit

Yuzu mango sorbet, pineapple and mango nage with fresh mint

Chocolate royal

Coffee and chocolate ice cream

Cheese platter

extra 4 €