



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

Old tomato, Burrata

Cherry vinegar, herbal coulis



Tonnato-style veal piccata

Country fresh green bean salad and Comté shaving



Carpaccio of sea bream, guacamole and hazelnuts

Candied lemons and celery

Fresh herb salad, lemon vinaigrette



Main Courses

Iberian pig Pluma, sweet spices sauce

Vanilla sweet potatoes, spinach and crisps



Landes Duck magret cooked at a low temperature

Duck and orange juice

Corn mash with Pimento de la Vera



Cod fillet cooked on one side

Coral lentil risotto with coconut milk, Madras Curry emulsion

Glazed fennel salad with pink berries



Desserts

Sponge cake with muscat wine and citrus declination

Banana and passion fruit sorbet

Variation around the country apricot

Apricot ice cream Timut

Finger peanuts and Dulcey Valrhona chocolate

Hazelnut ice cream

Cheese platter



extra 4 €