



## Our Starters

### **Mediterranean Bluefin Tuna**

**Mango and coriander tartare and two sesame tataki**

**20 €**

Balsamic vinegar peach sorbet

### **Foie gras with gooseberry jelly with Timut pepper**

**20 €**

Spicy rhubarb chutney, homemade brioche

### **Prawns small raviolis, creamy Dubarry**

**20 €**

Spinach baby leaves, bisque ice cream 

### **Old tomato, burrata**

**14 €**

Cherry vinegar, herbal coulis 

### **Tonnato-style veal piccata**

**14 €**

Country fresh green bean salad and Comté shaving 

### **Carpaccio of sea bream, guacamole and hazelnuts**

**Candied lemons and celery**

**14 €**

Fresh herb salad, lemon vinaigrette



## Vegetarian

### **Fried homemade gnocchis, parmesan cheese cream**

**25 €**

Candied cherry tomatoes and rosemary oil



### **Bulgur and quinoa duo, artichoke hearts**

**25 €**

Creamy goat cheese, old tomatoes and fresh herbs



## Our Fishes

**Poached Monkfish medallion, barigoule vegetable** 36 €

Noilly Prat and cockles juice

**Cod fillet cooked on one side** 24 €

Coral lentil risotto with coconut milk, Madras Curry emulsion

Glazed fennel salad with pink berries

**Roasted filet red mullet, rock emulsion** 35 €

Homemade gnocchi, spinach, candied cherry tomatoes



(SG)

## Our Meats

**Iberian pig Pluma, sweet spices sauce** 24 €

Vanilla sweet potato, spinach and crisps (SG)

**Landes Duck magret cooked at a low temperature,  
duck and orange juice** 24€

Corn puree with Pimento de la Vera, roasted corn (SG)

**Pan-roasted sweetbreads** 36 €

Ratte potato mousseline, veal juice (SG)

**Heart of fillet of Aubrac Beef, well-seasoned juice** 36 €

Millefeuille of seasonal vegetables, Scarmoza siphon

(SG)



## 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

**Fresh fig pie with honey ginger**  **juice**

**13€**

Pistachio ice cream from Le Petit Jardin

**Finger peanuts and Dulcey Valrhona chocolate** **13€**

Hazelnut ice cream

**Please order at the beginning of your meal**