



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

Mulet du Grau du Roi carpaccio and beets

Fresh raspberry vinaigrette, creamy Saint Maur



Marinated vegetables and eggplant caviar, with pine nuts on a parmesan shortbread

Poached quail eggs and oregano vinaigrette

Lamb croustade confit on a Macau artichoke purée

Artichoke chips



Main Courses

Iberian pig pluma, sweet spice sauce

Mashed sweet potatoes with vanilla, spinach and crisps



« Rosé cooked » duck breast, sweet and sour sauce

Roasted early carrots and orange purée



Lean back of Mediterranean seafood, sage sauce

Spelled risotto with candied tomatoes and black olives, parmesan



Desserts

Strawberry cream cake of Le Petit Jardin

Strawberry ice cream

Baileys creamy dark chocolate and mousse cigar

Coffee ice cream

« Like a spilled lemon meringue pie »

Lemon basil sorbet

Cheese platter



extra 4 €