



# 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

### **Homemade smoked mackerel, tender potato cubes**

Pickled red onions, fried capers



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

Poached quail eggs and oregano vinaigrette



### **Bouchot mussels in a nage with Madras curry and lemon**

Candied red peppers



## Main Courses

### **Iberian pig pluma, five spice sauce**

Sweet potatoe mash with vanilla, spinach and crisps



### **Farmed guinea fowl, poultry juice**

Exotic cauliflower puree, roasted pineapple



### **Cod back, venere rice risotto with confit fennel**

Saffron sauce



## Desserts

### **Fresh fig pie**

Honey Roasted fig and pistachio ice cream

### **Tiramisu du Petit Jardin**

Anise ice cream

### **« Like a spilled lemon meringue pie »**

Lemon basil sorbet

### **Cheese platter**



**extra 4 €**