



PETIT JARDIN MENU

Starter, Main, Dessert: 59 €

(Lunch and dinner)

Starters

Marbled Foie Gras with sour cherries, cocoa jelly

Red fruit chutney with four spices, homemade brioche

Trio of oysters: in Granny Smith apple jelly, in Thai tartare, in leek and Champagne tartare

Large octopus and cuttlefish ravioli à la Sétoise

Fish soup, aioli espuma



Main Courses

French veal steak cooked at low temperature

Declinaison around the artichoke, veal juice with hazelnut

(SG)

Mediterranean meagre steak, lemongrass bisque

Celery cannelloni with sweet Cévennes onions

(SG)

Beef tenderloin, Albufera sauce

"Crick" potatoes and wild mushrooms

(SG)



Desserts

Please order your desserts at the beginning of your meal