



# 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



### **Mediterranean meagre steak, lemongrass bisque**

Celeriac cannelloni with sweet Cévennes onions



### **Filet de Canette de Barbarie de la ferme du Père Léon**

Jus de canard à l'orange, Millefeuille de pommes

« Crick » et champignons des bois



## **Desserts**

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