



MENU DE SAISON

Prémises, Starter, Main course, Dessert, Mignardises – **48 €**
(For lunch and dinner)

Starter, Main course ou Main course, Dessert – **39 €**
(Served at lunchtime except on weekends and public holidays)

STARTERS

Dome of zucchinis, basil panacotta

Parmesan sablé finger with acidulated vegetables jam

Tartar of sardines in millefeuille, balsamic caviar

Acidulated tomato coulis

Carpaccio of beef chuck confit

Gherkin and honey capres vinaigrette, diced fried breadcrumbs (SG)

MAIN COURSES

Magret of duck cooked a la plancha, jus corsé with thyme

Creamy broccoli with basil and feta condiment (SG)

Iberian pig pluma, five spice sauce

Sweet potato mash with vanilla, spinach (SG)

Roasted cod fillet in a herb crust

Risotto of rice with artichoke and barigoule sauce

DESSERTS

Baba with Muscat from the Barroubio, marmalade of apricots with lavender

Roasted apricots and cream, apricot and honey sorbet

Le Fraisier du Petit Jardin

Strawberry sorbet from Pays d'Oc

Our Paris Brest

Caramelized hazelnuts

Lemon "trompe-l'oeil"

Kosher salt shortbread, lemon sorbet

Selection of French cheeses – additional charge of 5 €



MENU DU PETIT JARDIN

Premises, Starter, Main course, Dessert, Mignardises – **64 €**
(For lunch and dinner)

STARTERS

Homemade ravioli, brousse and figatelli

Honey and rosemary emulsion

Poached egg, local asparagus

Mushrooms of the moment, garlic emulsion

Ballotine of hake with thyme emulsion

Vegetable of the sun

MAIN COURSES

Snacked red mullet fillets

Artichokes and garlic sauce

Roasted monkfish

Celery in two textures and samphire, white wine sauce

Beef fillets a la plancha, spicy veal jus

Variation around peas and dates

DESSERTS

Baba with Muscat from the Barroubio, marmalade of apricots with lavender

Roasted apricots and cream, apricot and honey sorbet

Le Fraisier du Petit Jardin

Strawberry sorbet from Pays d'Oc

Our Paris Brest

Caramelized hazelnuts

Lemon "trompe-l'oeil"

Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette

Fresh fruits



Grand Marnier Soufflé

Hot orange preserve, chocolate ice-cream

Selection of French cheeses – additional charge of 5 €

NET PRICES - TAXES AND SERVICE INCLUDED

À LA CARTE

STARTERS

Dome of zucchinis, basil panacotta – 18€

Parmesan sablé finger with acidulated vegetables jam

Tartar of sardines in millefeuille, balsamic caviar – 18€

Acidulated tomato coulis

Carpaccio of beef chuck confit – 18€

Gherkin and honey capres vinaigrette, diced fried breadcrumbs (SG)

Homemade ravioli, brousse and figatelli – 23€

Honey and rosemary emulsion

Poached egg, local asparagus – 23€ (SG)

Mushrooms of the moment, garlic emulsion

Ballotine of hake with thyme emulsion – 23€ (SG)

Vegetables of the sun

MAIN COURSES

Roasted cod fillet in a herb crust – 31€

Risotto of rice with artichoke and barigoule sauce

Snacked red mullet fillets – 35€ (SG)

Artichokes and garlic sauce

Roasted monkfish – 38€ (SG)

Celery in two textures and samphire, white wine sauce

Iberian pig pluma, five spice sauce – 30€ (SG)

Sweet potato mash with vanilla, spinach, and crisps

Magret of duck cooked a la plancha, jus corsé with thyme – 32€ (SG)

Creamy broccoli with basil and feta condiment

Beef fillet a la plancha, spicy veal jus – 41€ (SG)

Variation around peas dans dates

Sauteed sweetbreads with veal jus – 46 € (SG)

Potatoes mousseline and pan-fried mushrooms

VEGETARIAN DISHES

Homemade ravioli with tomato confit and herbs – 28€

Arugula emulsion

Creamy risotto – 27€

Roasted green asparagus



CHILDREN'S MENU 16 €

Fish or Meat from the market

Seasonal vegetables or home-made potato puree
Including an assortment of ice creams or sorbets for dessert

CHEESES AND DESSERTS

Baba with Muscat from the Barroubio, marmalade of apricots with lavender – 16€

Roasted apricots and cream, apricot and honey sorbet

Le Fraisier du Petit Jardin – 16€

Strawberry sorbet from Pays d'Oc

Our Paris Brest – 16€

Caramelized hazelnuts

Lemon "trompe-l'oeil" – 16€

Kosher salt shortbread, lemon sorbet

Ice-cream and full sorbet palette – 16€

Fresh fruits



Grand Marnier Soufflé – 18€

Hot orange preserve, chocolate ice-cream

Selection of French cheeses – 16 €



GLUTEN FREE (OTHER DISHES CAN ALSO BE ADAPTED TO BE SERVED WITHOUT GLUTEN).
THE LIST OF ALLERGENS THAT CAN BE FOUND IN OUR DISHES, IS AVAILABLE.

OUR DISHES ARE « HOMEMADE » COOKED ON SITE FROM LOCAL PRODUCTS

NET PRICES - TAXES AND SERVICE INCLUDED