



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



MAIN COURSES

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

Creamy broccoli with basil and feta condiment



Iberian pig pluma, five spice sauce

Sweet potato mash with vanilla, spinach



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

Creamy rice pudding with red fruits

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 of octopus, cuttlefish and mussels 'Sétoise' style

Fish soup with espuma and aioli

Seasonal vegetables 'Petit Jardin' style

Sheep's cheese, parmesan shortbread and black olives



Lamb fillet confit

Garlic condiment, broad bean salad, radishes and coriander

MAIN COURSES

Roasted red mullet fillets on the skin, rock fish emulsion

Fennel-based declination



Roasted turbot on the bone, shell emulsion

Carrot and apricot purée, roasted apricot and wilted carrot



Fillet of beef, full-bodied veal jus

Caponata cannelloni and eggplant caviar



DESSERTS

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

Roasted apricots and cream, apricot and honey sorbet

Creamy rice pudding with red fruits

Breton shortbread with flower of salt and raspberry sorbet

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

Homemade ravioli of octopus, cuttlefish and mussels ‘Sétoise’ style – 23€ (SG)
Fish soup with espuma and aioli

Seasonal vegetables ‘Petit Jardin’ style – 23€ (SG)
Sheep’s cheese, parmesan shortbread and black olives

Lamb fillet confit – 23€
Garlic condiment, broad bean salad, radishes and coriander

MAIN COURSES

- Roasted cod fillet in a herb crust – 31€**
Risotto of rice with artichoke and barigoule sauce

Roasted red mullet fillets on the skin, rock fish emulsion – 35€ (SG)
Fennel-based declination

Roasted turbot on the bone, shell emulsion – 38€ (SG)
Carrot and apricot purée, roasted apricot and wilted carrot

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

Fillet of beef, full-bodied veal jus – 41€ (SG)
Caponata cannelloni and eggplant caviar

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

Creamy rice pudding with red fruits – 16€

Breton shortbread with flower of salt and raspberry sorbet

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