

L'équipe de l'Azilium vous propose

Menu of the Day - €21.00

Starter from the à la carte selection + Dish of the Day

Or

Dish of the Day + Dessert from the à la carte selection

Available only at lunchtime on weekdays

Frog Legs or Chicken "Bréchets" Menu

Option 1 : €32.00

Frog legs or chicken "bréchets" with parsley and garlic

Dessert from the à la carte selection

Or

Option 2 : €37.00

Frog legs or chicken "bréchets" with parsley and garlic

Fromage blanc (fresh cheese) or aged cheese

Dessert from the à la carte selection

Suggested wine: Mondeuse Blanche, Domaine Vullien (see wine list)

Chef's Menu - €44.00

Starter
+
Main course
+
Dessert
From the à la carte selection

Children's Menu - €14.00

(for children under 12)

Spaghetti Bolognese

or

Chicken escalope with the day's side

or

Fish of the day with the day's side

Fromage blanc or 2 scoops of ice cream
(lemon, raspberry, strawberry, vanilla, dark chocolate, coffee,
salted butter caramel)

1 flavored syrup of your choice

À la Carte Starters

Az' Salade

Perfect egg, baby leaf salad, house-smoked chicken breast, parmesan shavings, honey-roasted cherry tomatoes.

Starter : €14.00 or Main : €21.00

Az' Tartare

Bömlo salmon tartare with mango, passion fruit, lemon, and vanilla.

Starter : €16.00 or Main : €25.00

L'AZILIUM

Az' Guacamole

House-Made Guacamole and Signature Blinis

Starter : €14.00

À la Carte Main Courses

French Pork Tenderloin

Slow-cooked, glazed with house barbecue sauce, “pommes paillasson” and julienne of sun vegetables.

€25.00

(Suggested wine: Gascogne Domaine de Cassaigne or Crozes-Hermitage Domaine Mélodie—see wine list).

House-Smoked Tuna Steak

Sesame and Provençal herb-crusted, soy and ginger reduction, julienne of sun vegetables.

€26.00

(Suggested wine: Chignin Bergeron Domaine de la Chancelière—see wine list)

Pasta Delights

Linguine with Garlic-Parsley Calamari

€ 22.00

(Suggested wine: Chignin « Les Cristallins » Domaine Quenard —see wine list)

Beef Hanger Steak “Genovese” Style

250 g, pommes paillasson and confit zucchini.

€28.00

(Suggested wine: Mondeuse Château St Philippe, Domaine Vullien—see wine list)

All prices are net in euros – Taxes and service included.

À la Carte Desserts

Eclair de Brest

Hazelnut praline buttercream infused with combava lime.

€10.00

Strawberry & Pistachio

Pistachio cake, vanilla mascarpone cream, fresh strawberries, caramelized pistachios.

€10.00

Melb'Az

Peach compote with verbena, almond shortbread, vanilla ice cream, red fruit coulis.

€10.00

Artisanal Ice Cream (your choice)

Lemon, raspberry, strawberry, vanilla, dark chocolate, coffee, salted butter caramel, rum raisin.

1 scoop **€3.00**, 2 scoops **€6.00**, 3 scoops **€9.00**

Fromage blanc : with cream, fruit coulis, or sugar **€5.00**

Plate of 4 Aged Cheeses **€9.00**

All prices are net in euros – Taxes and service included.