



CARTE

Our carte constantly change because of the season and Chef's spirit.

Please call us for more informations.



APÉRITIFS

Sardine in Tin - Port St Louis du Rhône	9€
Cochonaille du Moment	9€
Snails from Roussillon * 12	15€

STARTERS

Coliflower Velouté	10€
64 °C egg - Hazelnut and sesamy seed Dukka	
Endives Tartelette	9€
Onion composée - Blue cheese sauce	

MAINS

Stuffed green cabbage	19€
Roasted celery - Mushroom sauce	
Confit Pork	23€
Gratin Dauphinois with sage infused cream - Garlic	

DESERTS

Meringue	8€
Chestnut cream - Pear and Cardamome	
Le Baba	9€
Blazed with Rhum - Citruses	
Whole Cow Cheese St Marcellin	7€

