



# 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 Marcelin**

**7€**

