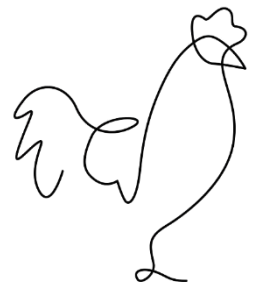


CHANTECLER'S MENU



STARTERS

HAND MADE

- Pan fried squid and broccolini with parsley and garlic, crispy fried garlic, and baby greens. **15€**
- Salmon gravlax with watermelon, pomegranate, and feta cheese. **14€**
- Veal carpaccio, vitello tonnato style. **14€**

DISHES

- Iberian pork pluma with ratatouille, smoked paprika, crispy polenta, and rich jus. **24€**
- Turbot fillet with Ratte potato mousseline, seasonal vegetables with lemon, and seaweed beurre blanc. **28€**
- Irish flank steak with fregola sarda, confit tomatoes and basil, tomato sauce, and beef jus. **24€**
- Chef's suggestion. **22€**

DESSERTS

- Frozen parfait with raspberry and pistachio. **12€**
- Deconstructed tartlet with nectarine, honey, and tarragon. **12€**
- Milk chocolate mousse with caramel, caramelized cashew nuts, chocolate tuile, and salted butter caramel. **12€**
- Chef's suggestion. **11€**
- Plate of cheese

With your cheese, we propose you a glass of Rivesaltes - Parce Frère "Soierie de Rivesaltes" 8cl



Menu available only in the evening

DISCOVERY MENU

(ONLY IN THE EVENING)

CHEF THÉO OFFERS YOU A SURPRISE MENU CREATED TO THE RHYTHM OF THE SEASONS AND HIS DESIRES

2 Entries

1 Dish *

1 Dessert

Menu excluding
drinks

-48€-

*

Menu with
food & wine
agreement

- 63€ -

(3 glasses of wine)

Menu served for the entire table

