

## *Apéritifs*

Sardines in tin from Port St Louis du Rhône	9€
Fabienne's Snails from Roussillon * 12	15€
Homemade Cochonnaille du Moment	9€

## *Starters*

Maquereel filet Gravlax style	
Fennel Salad - anisee seeds - Lemon juice	9€
Justine's green aspagurs	
Poched egg - Tarragon cream	9€

## *Mains*

8 hours cooked veal breast	
Potatoes millefeuille - Braised baby coss - Chimichurri sauce.	24€
Spelt risotto from Villars	
Clams and Mussels - White fish mousseline	22€

## *Deserts*

Millefeuille - Tonka bean Crème Pâtissière - Fig caramel.	8€
Strawberries from St Sat' - Lemon Curd - Mascarpone cream	8€
Goat cheese plate from Villars and St Cristol	9€
Ice cream "Terre Adélice" 120ml	6,5€

CARRIE

*Our*

# *Market's Special*

French Oysters !

6 Oysters

Paired with a glass of white wine

20€

Apéritif sharing plate !

- Sardines in tin from Port St Louis du Rhône
- Homemade Cochonnaille du Moment
- One goat chesse from the area
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20€

*The* TUESDAY'S MARKET