

TERRE & OCÉAN

Restaurant

Chef de Cuisine Richard PELLOIS

Fish, Shellfish, Seafood,
and Grilled Specialties

Seafood Platter (starting in September)

Private dining room for your business meals
(14 seats max)

Closed Sunday evening & Monday

195 Cours Gambetta 84300 Cavaillon

Tel: 07 67 94 70 32

Menu

Tapas

Tapas Fish Accra €9

Marinated Tuna Skewer €13

Kiln Razor Clams with Parsley Sauce €8

Shrimp & Mayonnaise €9

Mussels with Parsley Sauce €9

Whelks with Aioli €8

Lamelles with Parsley Sauce €8

Royal Platter for 2 (Assortment of Tapas) €34

Starters

Sea Bass Tartare with Citrus Fruits €24

Tellines with Parsley Sauce €14

Small Cuttlefish with Parsley Sauce €18

Salmon Tartare €22

Lobster Salad (Avocado, Tarragon Mayonnaise, Half Lobster) €35

La Belle Niçoise for 2 €35

Beef Carpaccio with Mushrooms €20

Duck Breast, Gizzard, and Pine Nut Salad €19

Cavaillon Melon with Serrano Ham €18

The Medley of Old Tomatoes, Burrata & Pesto €18

The Land

Southwest Duck Breast (Thyme & Honey) €28

Beef Tartare €23

Charolais Rib Steak €28

Our meats are served with Fries & Salad

The Ocean (Specialty)

The Parillade for 2 people €78

(Assortment of 5 fish, Truffle Purée & Pan-fried Vegetables)

The Ocean

Large Wild Prawns €34

Gilthead Sea Bream €29

Sea Bass €32

Bluefin Tuna with Vegetables €32

Turbo with Lemon Cream €32

Monkfish with Garlic €32

Lobster Gratin on a Bed of Leeks (1/2 Lobster) €39

Depending on arrivals, we apologize if a product is missing.

Le Vivier

For your Extraordinary Occasions

Breton Lobster €49

Crab with Mayonnaise €34

Lobster for 2 people (1 kg) €150

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Pasta

Linguine with Scallops €28

Linguine with Pesto Rosso €24.50

Children's Menu €11

Fish Fillet, Vegetables

or

Fresh Ground Beef, Fries

Ice Cream or Applesauce

Choice of Syrup or Lemonade

Desserts

Coffee Tiramisu €9

Verbena Crème Brûlée €9

Fresh Fruit Cup €9

Profiteroles €9

Apple Crumble €9

Homemade Chocolate Fondant €9

Ice Creams

Vanilla, Chocolate, Rum and Raisin, Praline, Crème Brûlée, Stracciatella, Mint

1 scoop €3.90, 2 scoops €6.50, 3 scoops €7.50

Chantilly supplement €2

Sorbets

Mandarin, Lime, Strawberry, Blackcurrant, Raspberry

1 scoop €3.90, 2 scoops €6.50, 3 scoops €7.50

Chantilly supplement €2