

- La Table Ronde -

Starter + Main Course **ou** Main Course + Dessert **30€**

Starter + Main Course + Dessert **35€**

Starters - 18€ -

- Foie Gras -

Homemade / Local raspberry liquor / Raspberry gel

- Local Trout -

Gravlax / Local raspberry condiment - Ponzu - walnut oil / Local fresh goat cheese

- Tomatoes -

Heirloom tomato tartare - basil and white balsamic vinaigrette / Parmesan - Thyme crumble / Tomato gel / Smoked Scamorza whipped cream

Main Courses - 23€ -

- Beef -

Chef's choice / Homemade french fries

- Fish -

Chef's choice / Millefeuille - style ratatouille

- The Tartine -

Pulled local pork / Mojo - style marinade (Citrus - Garlic - Cumin - Olive oil) / Local fresh goat cheese / Local curry mustard / Homemade french fries

- Veggie -

Millefeuille - style ratatouille / Homemade french fries

Desserts - 10€ -

The dessert must be chosen at the start of the meal, please.

- Cheese -

French traditionnal service / homemade jam

- Pavlova -

Rose water meringue / Mascarpone and lychee gel / Raspberry coulis / Rose-lychee-raspberry coulis ice cream

- The Tartlet -

Homemade sable pastry / Limoncello - lemon cream / Candied lemon - basil tartare with Nyons olive oil / Italian meringue with Timut pepper / Lemon sorbet