



HAND MADE

CHANTECLER'S MENU

STARTERS

- Perfect Organic Egg, mushroom velouté, guanciale and tarragon. **12€**
- Rainbow Beetroot Carpaccio, blueberries, ricotta, pine nuts and preserved lemon. **12€**
- Pan-Fried King Prawns, shellfish stock, crunchy vegetables and coriander. **13€**

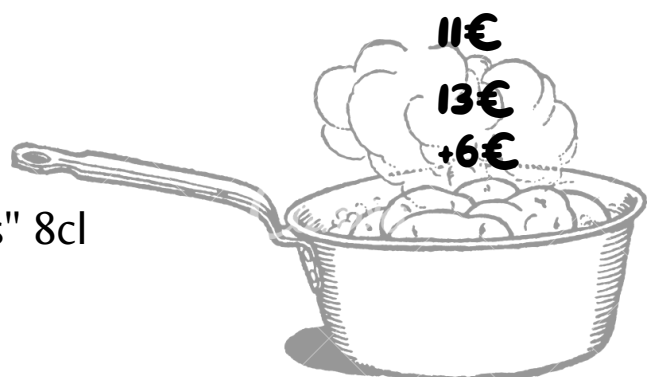
DISHES

- Slow-Cooked Guinea Fowl Supreme, creamy squash purée, confit shallots, baby potatoes and rich jus. **23€**
- Cod Loin, selection of cabbages, lemon sauce and baby leaves. **24€**
- Beef Hanger Steak, peppered celeriac mousseline, charred leek, baby carrots and reduced jus. **24€**
- Chef's suggestion. **22€**

DESSERTS

- Pear, Speculoos and Caramelised Pecans. **12€**
- Fig, Honey and Black Lemon Tartlet. **12€**
- Dark Chocolate, Blackberries and Oxalis. **12€**
- Chef's suggestion. **11€**
- Plate of cheese **13€**

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



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€-

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Menu with
food & wine
agreement

- 63€ -

(3 glasses of wine)

Menu served for the entire table

