

Menu 20,90€
2 Dishes

Menu 30,90€
3 Dishes

Exemple Seasonal Menu

a Choice:

« STARTERS »

Gravelax bull fillet from Camargue, hazelnut and beetroot juice

Rockfish soup (Local fishing) Rouille sauce and crust

Smoked mackerel, blinis, sour cream stewed and red onions

Suggestions

+ 4,00€ in Menus

« Pâté en croûte » only duck (duck liver, gizzards and legs candied), piquillo ketchup

« MAINS »

Grilled rock octopus, (local fishing), potato with meat juice, mushrooms « consommé » and chards

French farmer pork, butternut mash, herbaceous and cream juice, squash seeds

Suggestions

+ 6,00€ in Menus

Mediterranean bluefin tuna (local fishing), cooked and raw fennel, candied lemon and spinach juice

Charolais beef bib, gnocchis, grilled artichokes and marrow

« CHEESE/DESSERTS »

Ardi Gasna, black cherry jam

Apple Pie « Tatin »

Poached pear with mulled wine, sage ice cream

« Entremets » chocolate passion fruit