

Apéritifs

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

Starters

Maquerelet filet Gravlax style	
Fennel Salad - anisee seeds - Lemon juice	9€
Betteroot	
Pickles - Roasted with cumin - Feta	9€

Mains

8 hours cooked veal Shank	
Vegetables - Onion tarte	24€
Octopus tentacule	
Chili crunch sauce - White beans and Aubergine	22€

Deserts

Apricot tarte tatin - Tonka bean whipped cream	8€
Confit cherriesv- Vanilia Mascarpone cream and biscuit.	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