

L'HORLOGE

BRASSERIE

EVERYTHING IS FRESH and HOMEMADE !

Starters:

- * 12 Fresh Mussels stuffed with Provençal butter. €13
- * The 6 Marennes Oléron Oysters n°3, red wine vinegar and shallot. €18
- * Homemade Foie Gras with Toasted Brioche and Onion Chutney. €18
- * Creamy Risotto with Italian-style Scallops. €16
- * French Onion Soup, Gratinated. €12

Main Courses:

- * Agnolade from Avignon. €24
- * Catch of the Day, with Butternut Purée and Grilled Vegetables. €38
- * Simmental Ribeye (800g for two people), Dauphinoise Gratin. €65
- * Pork Tenderloin with Chorizo Cream, Baby Potatoes. €24
- * Octopus Tentacles with Cooking Jus, Butternut Purée and Grilled Vegetables. €32
- * Black Angus Flank Steak, confit shallots, homemade fries. €26
- * Provençal Vegetable Soup with Fresh Basil Pistou (vegetarian). €23

Cheese and Desserts:

- * Homemade Truffled Brie. €14
- * Traditional Tiramisu. €11
- * The "Belle Profiterole", vanilla ice cream and hot chocolate sauce. €13
- * Chocolate Mousse, Grandma's Recipe. €12
- * Citrus Blancmange with Spiced Clementine Coulis. €11

The products used are all fresh and cooked on-site.

The list of potential allergens present in the dishes is displayed in the restaurant.