

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
- * French Toast with Foie Gras, mango sautéed with lime and vinegar, coconut pulp. €16
- * Creamy Risotto with Italian-style Scallops. €18

Main Courses:

- * French beef tenderloin, pepper sauce, dauphinoise potatoes. €34
Or "Rossini style" (with foie gras and rich jus) +€8
- * Agnolade from Avignon. €24
- * Catch of the Day, with mashed potatoes and green beans. €36
- * Black Angus Flank Steak, confit shallots, homemade fries. €26
- * Seasonal Vegetable Tagine (*vegetarian*). €24

Cheese and Desserts:

- * Homemade Truffled Brie. €14
- * Traditional Tiramisu. €11
- * The "Belle Profiterole", vanilla ice cream and hot chocolate sauce. €13
- * Pear Amandine Tart with pear sorbet. €12
- * Chocolate Fondant with custard and vanilla ice cream. €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.