

LES ENTREES

Les gros escargots en feuilleté, émulsion d'amandes et menthe

15

Creamy casserole of snails in puff pastry, flavoured with almonds and mint

Encornet farci, risotto nero (sg)

13

Stuffed squid with risotto nero

Tataki de veau ,tonnato, poutargue , jeunes pousses et poudre d'olives(sg)

17/24

Veal tataki with tuna and bottarga, creamy sauce, mixed young leave and dried black olives

Tourteaux, avocat et jus de crustacés (sg)

17

Crab salad with avocado and chives dressing

Barigoule d'artichauts aux palourdes. (sg)

15

Artichokes and clams stew flavoured with thyme and garlic

L'œuf Fermier, capsicum and chorizo

12

Oven baked egg with red pepper and chorizo sauce

Mets sans gluten/gluten free (SG)

LES PLATS

Cabillaud rôti au beurre, viennoise de noisettes, déclinaison de choux fleur

25

Roasted fresh cod in butter, hazelnuts crust, roasted and mashed couliflower

Filet de bar à la plancha, haricots blancs et wakame (sg)

25

Plancha cooked fillet of sea-bass, white beans and sea weed stew

Risotto de coquillettes, tartufata et champignons sauvages

20

“Coquillettes » pasta cooked like a risotto with tartufata and wild mushrooms

Onglet de veau à la plancha, pommes mitrailles, échalotes confites, mirabelles et jus tranché

27

Plancha cooked veal tab, roasted new potatoes, confits shallots and plum jam.

Picanha de boeuf, frites au couteau, pimiento de padron and chimichurri (sg)

25

Roasted beef “picanha”, French fries, fried sweet green chilli and chimichurri

Magret de canard rôti ,butternut ,pistache, jus à la griotte (sg)

24

Roasted duck breast, butternut squash with pistachio and cherry morello sauce

Supplément garniture (side order)

Pommes de terre au couteau ou en purée (sg)

6

Crispy potatoes or mashed potatoes

Ou

Salade de sucrine *Green salad*

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Assiette de fromages affinés

14

Cheese plate

LES DESSERTS

Salade d'ananas, jus de grenade, cristaux de menthe (sg)

10

Pineapple salad with pomegranate and mint cristal

Brioche perdue, figues au thym, glace vanille

12

Brioche French toast, roasted figs with thym, vanilla ice-cream

La profiterole "tout chocolat"

11

Chocolate Home-made chou pastry , hot chocolate sauce , chocolate ice cream and Chantilly cream

Café gourmand

12

Coffee and small gourmet desserts

Assortiment 3 boules de glace ou sorbet (sg)

9

Assortment of 3 scoops of ice cream or sorbets

Colonel (sg)

12

Lemon ice-cream and vodka

Le sablé Caramel- Pommes

12

Apple and caramel short bread cake with creamy vanilla moussebv

Tous nos desserts sont faits maison...

Dessert are homemade...

Mets sans gluten/gluten free (SG)