

Flavours Menu 28€

«Starter/Main course» 23,50€

«Main course/Dessert» 21,50€

Asparagus « crespéou » with parmesan cheese, « Dutch » mousseline & roasted asparagus *

or

Crunchy vegetables salad & shrimps marinated in coriander, citrus vinaigrette *

or

Saint Jacques tartare with green lemon on avocado rosette and salmon pearls *

or

Eggplant Medallion with thyme, fresh roasted goat cheese on tomato tartar *

or

House-made Foie gras half roasted on a toasted brioche, roasted mango slices, blazed with rum and passion pearls *

or

Prawns with parsley & blazed with Pastis *

Veal Grenadin roasted on plancha, Marsala juice, mashed potatoes with olive oil, roasted cherry tomatoes bunch

or

Roasted duck breast, Cévenol (cheese) way, local honey juice, fried mushrooms & zucchini flan

or

Roasted « Simmental » sirloin *

or

Scottish lamb loin chop, slightly fried, thyme juice Chichoumeille (local recipe) & mashed potatoes with olive oil *

or

Parsley cuttlefish grilled on plancha, Asparagus Risotto *

or

Cod roasted on crispy vegetables, black garlic cream, millefeuille of cod brandade from Nimes *

or

Trout filet fried in salted butter, bunch of fresh herbs on Asparagus Risotto *

Cheese delights *

or

Choose a dessert in the menu

The composition and the presentation of our dishes may vary upon market selection

* see our allergy classification