

MENU

Starters

Asparagus « cressepeou » with parmesan, Dutch mousseline & asparagus *	11 €
Crunchy vegetables salad & shrimps marinated in coriander, citrus vinaigrette *	12 €
Saint Jacques tartare with lime on avocado rosette and salmon pearls *	14 €
Eggplant Medallion with thyme, fresh roasted goat cheese on tomato tartare * ..	10 €
House-made Foie gras half roasted on a toasted brioche bread, roasted mango slices & blazed with rum and passion pearls *	14 €
Prawns with parsley & blazed with Pastis *	13 €
Raw Vegetable Salad *	8 €

Main Dish

Veal Grenadin roasted on plancha, Marsala juice, mashed potatoes with olive oil, roasted cherry tomatoes bunch	16 €
Roasted duck breast, Cévenol (cheese) way, honey from Cévennes juice, sauteed mushrooms & zucchini flan *	17 €
Roasted « Simmental » sirloin steak	16 €
Lamb loin chops, slightly fried, thyme juice Chichoumeille (local recipe) & mashed potatoes with olive oil *	17,50 €
Agnolotti Tartuffo (raviolis), basil cream	12 €
Parsley cuttlefishes grilled on plancha, Asparagus Risotto *	14 €
Roasted Cod on crispy vegetables, black garlic cream, Cod brandade millefeuille *	18 €
Trout filet fried in salted butter, bunch of fresh herbs on Asparagus Risotto * ..	16 €

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

* see our allergy map

DISH SALADS

- Gourmand Salad of the Clos *** 16 €
(Raw vegetables, raw ham, duck breasts, thin slices of Foie Gras)
- Cesar Salad *** 15 €
(Raw vegetables, chicken breasts, egg, croutons, cesar sauce)
- Country Salad *** 17 €
(Raw vegetables, potatoes, Camembert cheese roasted with herbs, assortment of cold meats)
- Fisherman's Salad *** 15 €
(Smoked salmon, shrimps marinated with coriander, brandade toasts)
- Vegetarian salad with vegetables of the season in tempura *** 14 €
(goat cheese toasts sup. 1,50€)

HOUSE-MADE FRENCH GALETTES made with buckwheat, served with salad

- Wholegrain French galette *** 10 €
(ham, cheese, egg)
- Vegetarian French galette *** 10 €
(South vegetables compote, egg, thin slices of Comté cheese, homemade pesto)
- Nordic French galette *** 10 €
(cream, smoked salmon, dill, egg)

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DESSERTS

Our house-made delicacies, our chef's selection

Cheese delicacies *	7 €
Crème Brûlée * «The true one»	6 €
Creamy heart chocolate cake with handmade almond milk ice-cream *	7,50€
(order at the beginning of the meal, 10 mn of preparation required)	
Tarte Tatin, handmade salted butter caramel ice-cream, whipped cream*	6,50 €
White chocolate melty heart cake with speculoos, handmade Bourbon vanilla ice-cream* (order at the beginning of the meal, 10 mn of preparation required).....	7,50 €
Rum Baba & fresh strawberries, basted when served, whipped cream*	7,50 €
Melba strawberries cup *	8 €
(Strawberries, handmade wild strawberries ice-cream & vanilla, red berries sauce & whipped cream)*	
Cévenole cup *	8 €
(Vanilla ice-cream, chestnuts cream, whipped cream, chestnuts pieces)*	
Coffee and delicacies *	8,00€
Tea and delicacies *	9,50€

SWEET HOUSE-MADE CREPES

Fresh strawberries crêpes, hot chocolate, whipped cream *	6 €
Chestnuts cream crêpes, whipped cream, handmade Bourbon vanilla ice-cream *	6€
Banana crêpe, grated coconut, nutella, handmade chocolate ice-cream & whipped cream*	8 €
Nutella or jam crêpe *	4 €
Sugar crêpe *	3 €
Sugar & lime crêpe *	3,50 €
(Whipped cream sup. * 1 €)	

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