

STARTER

SALMON ÉCLAIR, WITH CONFIT AND SMOKED SALMON, ANETH AND LEMON MOUSS,
FRESH HERBS COULIS

17€

CONFIT PROVENCAL VEGETABLES, PARMESAN SHORTBREAD, SMOCKED SCAMORZA ESPUMA

15€

SEMI-COOKED DUCK FOIE GRAS, PEACH'S CHETNEY, HOME MADE BRIOCHE

18€

CRAB AND GREEN APPLE MILLFEUILLE, FRENCH DRESSING WITH CURRY, CRUNCHY FENNEL

16€

MAIN COURSES

SLOW COOKED VEAL SHANK, POTATOES, MUSHROOM AND ARTICHOKE
, JUICE WITH OLIVES TAGGIASCHE AND FRESH TYHM

25€

ROASTED DUCK FILET, MASHED PURPLE POTATOES, CRAMELIZED APPLES, SWEET AND SOUR
SAUCE

28€

LEMON FLAVORED COD "EN CROUTE" , VENERE RICE LIKE RISOTTO,
WHITE BUTTER EMULSION

26€

SEA BREAM AGLET, ZUCCHINI STUFFED FINE RATATOUILLE, POLENTA,
SOY AND LEMON EMULSION

25€

DESSERTS

LEMON MERINGUE TART

11€

CHOCOLATE HALF SPHERE, PRALINE AND STRAWBERRIES

11€

APRICOT CRISP, WHITE CHOCOLATE AND PISTACHIO MOUSSE

11€

SEASONAL MENU

SERVED FOR THE WHOLE TABLE



STARTER

OYSTER MUSHROOM IN PUFF PASTRY, POACHED EGG AND PARMESAN CREAM



MAIN COURSE

BEEF FILET WITH "SAUCE À LA DIABLE" AUBERGINES CAVIAR AND SNACKED POLENTA



DESSERT

DESSERT OF YOUR CHOICE

45€

FOR THE VEGETARIANS, FEEL FREE TO ASK THE MAÎTRE D'HÔTEL

(THE "HOMEMADE" DISHES ARE COOKED ON SITE FROM RAW PRODUCTS, SOME MAY CHANGE DEPENDING TO THE FRESH MARKET ARRIVALS)

ALL OUR MEAT IS FRENCH ORIGIN UNLESS STATED

HAVE A VERY NICE TASTING...

NET PRICES V.A.T. AND SERVICE INCLUDED