

# SEASONAL MENU

\*Served for the whole table\*

Sea bream ceviche, coconut, lime and red-hot pepper,  
Fresh coriander



Mixed fish "according to arrival", local zucchini; fennel,  
Bouillabaisse like emulsion, crouton and rouille



Meringue lemon tart  
or  
Chocolate and hazelnuts Tiramisu

**59€ -**

For The Vegetarians, Feel Free to ask the Maitre d'Hotel.

(The "homemade" dishes are made on site from raw products, and its may change due to the return from the market).

All our meat is french origin unless stated  
Have a very nice degustation...

Net Prices V.A.T. and service included

## STARTER

Raw and cooked artichoke and parmesan tart, aubergin caviar, smoked speck

18€

Mushroom ravioles, arugula salad and parmesan sprinkles

16€

Crab and green apple layer cake flavored with curry,  
apple caramel

17€

## MAIN COURSE

Basil and vegetable risotto,  
candied onions juice, parmesan shaving

26€

Lemon crust cod slab, seasonal vegetable, "vierge" sauce

32€

Beef cheek cooked in red wine, vitelotte potatoes and broad beans

30€

## DESSERT

Meringue lemon tart

11€

Chocolate and hazelnuts Tiramisu

11€

Ice cream : coconuts, chocolate, white chocolate, vanilla, pistacho, salty butter caramel.

Sorbets : lemon, lime, tangerine, mango, apricot, pineapple, pear, blueberries, strawberries.

3€ by scoop