

SEASONAL MENU

Served for the whole table

Semi-cooked foie gras, peach and red onions chutney



Scallops wok, crunchy vegetables, Chinese noodles,
coconut, red curry and lime sauce



Red fruits tiramisu, candied psitachio, speculos shards

or

Chocolate and coconuts « mille-feuille » cake
with pecan nuts

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

Confit vegetables tartelet, espuma of sacrmorza, basil and taggiash olives

17€

Mushroom ravioles, arugula salad and parmesan sprinkles

16€

Red tuna tartar, mango, soya, avocado, coriander and wakame algae

21€

MAIN COURSE

Risotto like a paella, parsley squid, shellfish sauce

28€

Roasted duck breast with figs, lemon flavored potatoes muslin,
bitter sweet sauce

30€

Veal filet with morels mushroom, green asparagus and snacked polenta

36€

DESSERT

Cheese selection

11€

Red fruits tiramisu, candied psitachio, speculos shards

11€

Chocolate and coconuts « mille-feuille » cake
with pecan nuts

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