

Plat

Our starters

	The snacked calfs head	11€	17€
	Reduced juice with juniper, button mushrooms in texture		
1	Curried coral lentil cream soup	8€	17€
	Lime and coriander		
	Florentine egg	8€	15 €
	Just cooked, spinach, light Mornay sauce and seeded bread tuile		
	Red mullet on toast	11€	21€
	Saffron, green pesto and crunchy fennel		
	Our main course		
	The fish of the day		21€
	Cooked at low temperature. Hull and mussels in marinara.		
	Celeriac balls and sliced Brussels sprouts with sesame.		
J	Pastilla of candied vegetables and tofu		19€
	Caramelized almonds with golden grape condiment		-
	Duck leg confit		21€
	Virgin olive from Maison Richard, mashed beans and kale		
	Lamb shoulder confit in medallion		25€
	Crispy panisse, yoghurt sauce with grilled onion and carrots in lamb juice		-
	Galice's Sirloin (200g)		32€
	With its carcass juice, Choice of side dish : Ravioles de la Mère Maury or Sautéed potatoes or		-
	Seasonal vegetables		
	Our desserts		
	China's green tea cream		7€
	Citrus supreme and Granny Smith apple chips		
	Grilled buckwheat palet		9€
	Accompanied by Guanaja chocolate and an iced quenelle		-
	The baba with passion fruit and pistachios		8€
	Creamy pie with tonka bean		11€
	Pears in many forms		



Our Tapas

Feathered game pâté en croûte	11€
Homemade smoked salmon and Herbal	14€
Assortment of charcuteries	17€
Croque-Monsieur with truffles	14€
Mixed Boards	17€

Our speciaties To share

Subject to availability and according to arrivals

9€/100g

Galice's Sirloin

Turbot

16€/100g

<u>Choice of side dish :</u> Ravioles de la Mère Maury or Sautéed potatoes or Seasonal vegetables

Our signature cocktails

Mexican Mule Tequila, Mezcal, Ginger Beer, ginger syrup, , lime juice, mixed spices (cinnamon, pepper)

Sweet Mojito- *non-alcoholic* Lemonade, vanilla, mint, lime

12 €

8€

Assortment of cheeses Moment assortment

Our cheeses

16€

16€

Child menu

Chicken supreme ou Fish from the market (depending on availability) ou Plate of Mère Maury's Ravioles

Choice of side dish Sautéed potatoes or Ravioles or Seasonal vegetables

Scoop of ice cream of your cream

Our drinks

