

To begin with...

Prawns marinated in Cedrat lemon

14 €

Kiwi tartare and his coulis, grilled sesame toast



Nougat-style goat cheese

14 €

Pears variation and young sprouts

Poultry liver parfait

16 €

Stewed red cabbage and bread chips with fennel-infused oil

To continue

Roasted squids

25 €

Hollandaise-style aioli sauce and the first white asparagus from the Gard region

Two ways of almost veal

21 €

Garden sage jus, roasted sweet potato and fresh spinach coulis



Coral lentil Dahl

19 €

With coconut milk, coriander, Thai basil-infused oil, red onions and homemade naan bread

Sea bass fillet

25 €

Fish stock creamed with Cédrat lemon, guanciale, black rice and grilled artichoke

for the sweet tooth...

Plate of mature cheeses

12 €

Assortment of the moment

Modern Tatin

12 €

Breton shortbread, oven-caramelized apples, creamy caramel and Valrhôna's Dulcey chocolate, vanilla whipped cream - Artisanal production

Walnuts finger

12 €

Soft biscuit, crispy and creamy Grenoble's walnuts. Light mousse and Tahitian vanilla whipped cream - Artisanal production

Gourmet coffee of the moment

13 €

"M.A. Création" ice cream

4 €/ scoop

Flavors : Vanilla, Caramel, Chocolate & Lemon



To share

Pork "pâté croûte" Cognac jelly and vegetable pickles	15 €
Assortment of cheeses Current assortment	12 €
Mixed Board Assortment of Cheeses and 18 months Serrano ham	17 €
Sliced tuna just seared and smoked Ginger, lemongrass and soy sauce	15 €
Serrano ham plate, 18 months	12 €

Our specialties

According to arrivals and availability

Angus prime rib Porcini mushroom crust	11 € / 100g
Roasted Galician turbot Oven Roasted	9 € / 100g

Choice of side dish :

Paillasson potatoes or seasonal vegetables

To drink



Menu

40€

Chef's appetizer

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Possibility of vegetarian alternative