



Starters

-  **A Variation on the Garden Pea** 15 €
Pea purée, marinated peas with vinaigrette, and a crispy fried egg
- Scallop ceviche** 16 €
Passion fruit, avocado puree and pomegranate
- Gravlax Salmon** 13 €
Sweet mustard sauce, wasabino young shoots
- Stuffed Saint Vincent zucchini flower** 14 €
Chorizo and chive vinaigrette

Main Courses

- Veal tenderloin head in a vegetable crust** 26 €
Creamy black pepper sauce, ratte potatoes confit with thyme and fresh spring onions
-  **Sautéed Spring Vegetables** 22 €
Lemon cream, puffed brick pastry crisp, and garden mint powder
- Pike Perch Quenelle from Ferme Intégrale (26)** 25 €
Sealed cocotte with puff pastry, langoustine bisque, morel mushrooms, and seasonal vegetables
- Oven-Roasted Sea Bass in a Wallet** 26 €
White butter sauce. Choice of garnish: seasonal vegetables or poached Ravioles from La Mère Maury

Desserts

- Plate of mature cheeses** 12 €
- Chocolate-banana entremet** 12 €
Pecan biscuit
- Strawberry pavlova** 12 €
Hazelnut crunch
- Gourmet coffee** 12 €
- Fresh Strawberry Salad** 9 €
Lemon zest, vanilla whipped cream
- "M.A. Création" ice cream** 4€/scoop
Flavors : Lemon-basil, Chocolate, Yogourt, Vanilla, Caramel




To share

Assortment of cheeses 12 €
Current assortment

Mixed Board 19 €
Assortment of Cheeses, Rosette of Lyon and 18 months
Serrano ham

Serrano ham plate, 18 months and Rosette of Lyon 15 €

Tuna tataki 15 €
With Asian flavors, flame-grilled pak choi

 **Chickpea hummus** 10 €
Olive oil from Maison Richard and toasted sourdough bread

Our specialties

Piece of beef of the moment 13 €/ 100g
Seared on the grill, aromatic bouquet and seasoned butter
Between 400g and 1.2kg, depending on availability

Galician turbot 9 € / 100g
Roasted in the oven with garlic, lemon and butter
Between 800g and 1.3kg depending on availability

Choice of side dish :
Sautéed potatoes or seasonal vegetables

Angus beef tartare 20 €
Chopped by us, french fries, mesclun salad from Ferme
Intégrale (26)

Drinks menu



Afterwork des Bandits

Starting June 19, 2025 at the Cabane de Mandrin with Lionel Cristino



Menu

40€

Chef's appetizer

Starters

Stuffed Saint Vincent zucchini flower
Chorizo and chive vinaigrette

or

Variation on the Garden Pea
Pea purée, marinated peas with vinaigrette, and a
crispy fried egg

Main Courses

Veal tenderloin head in a vegetable crust
Creamy black pepper sauce, ratte potatoes confit
with thyme and fresh spring onions

or

Pike Perch Quenelle from Ferme Intégrale (26)
Sealed cocotte with puff pastry, langoustine bisque,
morel mushrooms, and seasonal vegetables

Desserts

Chocolate-banana entremet
Pecan biscuit

or

Strawberry pavlova
Hazelnut crunch

Vegetarian alternative possible

Prices are in euros, taxes and service included. All our meats are of European origin. We have a list of allergens available to you

