

Starters



Multicoloured tomatoes

From Jean-Luc, burrata shard, black olives from Maison Richard, parmesan crisp

15 €

Scallop ceviche

Passion fruit, avocado puree and pomegranate

16 €

Pan-seared foie gras escalope

Local apricots roasted with rosemary honey, fresh mesclun salad

16 €

Grilled prawns plancha grill

Nectarine carpaccio, Richard olive oil, young mesclun leaves

15 €

Main Courses

French duck breast (half)

Mustard herb crust, wild berry sauce, zucchini freshness

26 €



Slow-cooked eggplants and crumbled feta

Tomato condiments, onion chips, Richard olive oil

22 €

Grilled sea bream fillet plancha grill

Smooth red pepper purée, Richard olive oil, crunchy fennel

25 €

Oven-Roasted Sea Bass in a Wallet

White butter sauce. Choice of garnish: seasonal vegetables or poached Ravioles from La Mère Maury

29 €

Desserts

Plate of mature cheeses

12 €

Blueberry vacherin

crème fraîche ice cream

12 €

Chocolate and peanut disc

caramel ice cream

12 €

Gourmet coffee

12 €

Gourmet digestif

12 €

Peach salad with garden verbena

Lime and basil sorbet

9 €

"M.A. Création" ice cream

Flavors : Lemon-basil, Chocolate, Yogourt, Vanilla, Caramel

4€/scoop

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




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 and mesclun salad

Drinks menu

 **Afterwork des Bandits**
July 03rd, Les Z'Enchanteuses at 7:30PM

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Menu

40€

Chef's appetizer

Starters

Multicoloured tomatoes
From Jean-Luc, burrata shard, black olives from
Maison Richard, parmesan crisp

or

Grilled prawns plancha grill
Nectarine carpaccio, Richard olive oil, young mesclun
leaves

Main Courses

French duck breast (half)
Mustard herb crust, wild berry sauce, zucchini
freshness

or

Grilled sea bream fillet plancha grill
Smooth red pepper purée, Richard olive oil, crunchy
fennel

Desserts

Choice from à la carte menu*
*Excluding coffee and gourmet digestif

Vegetarian alternative possible

