



Starters

Vitello tonnato

Slow-cooked veal, tuna mousse, and parsley oil 18€

Foie Gras

Homemade foie gras - red wine reduction and brioche 22€

Scallops

Scallops served with chorizo cream – parsley oil –
parmesan crisps 21€

Burrata

Served with a rocket and apple cream – prosciutto crumble
and toasted flaked almonds 18€

Asparagus

Green asparagus cooked at low temperature with
white asparagus cream – perfect egg 16€

*« We work exclusively with fresh ingredients, and
everything is homemade. »*



Pasta

Risotto

Beetroot risotto with pan-seared scallops – wild garlic pesto 32€

Tagliatelle Bolognese from the sea

Homemade spinach tagliatelle with tuna and swordfish ragù 28€

Spaghetti with Langoustines

Homemade spaghetti with sundried tomato cream and parsley 28€

Main

Tenderloin cap

Slow-cooked at low temperature, served with a potato millefeuille – red and garlic persto 33€

Sole ballotine

Sole ballotine stuffed with spinach and scallops – wrapped in prosciutto 39€

Skate Wing

Skate wing – red wine sauce– sand carrot mousseline – sugar snap peas 28€

Pigeon

Served with red wine sauce – mashed potatoes – asparagus 40€

Our Desserts

Praline Rock	15€
Gariguettes Strawberry Tartare with Lime – Vanilla Ice Cream	14€
Confited Pear – Apple Compote with Tonka Bean – Pear Sorbet	12€
Three cheese plate from « Terre de Fromages »	12€

Hot beverages

Coffees <i>Expresso, lungo, Decaffeinated</i>	4€
Dammann Teas and Herbal Infusions	4,50€
Irish Coffee <i>3 cl of Irish whiskey, 4 cl of coffee</i>	13€

Wine suggestions

	Verre 12cl	½ btl 37,5cl	Btl 75cl
<u>Blanc :</u>			
IGP Domaine de Mirail - Les Mirlandes 2018	-	-	27€
<u>Rosé :</u>			
AOP Côte de Provence – M de Minuty	-	-	38€
<u>Rouge :</u>			
AOC Savigny-Les-Beaune Louis Latour	-	26€	52€