

STARTERS:

TROUT TARTARE WITH POMEGRANATES, AVOCADO PURÉE,
FENNEL SHAVINGS AND CHIVES 18 EUROS

RED PEPPER CONFIT WITH THYME AND TOASTED PROVENCAL ALMONDS, FRESH GOAT
CHEESE WITH THE ESTATE OLIVE OIL 17

WHITE ASPARAGUS, TAGGIASCA OLIVES AND CAPERS DRESSED IN HAZELNUT OIL 18

SALADS:

SAUTEED PRAWNS ON A BED OF BABY GEM LETTUCE, CARROT AND RADISH, AVOCADO
AND GRAPEFRUITS, HONEY AND MUSTARD DRESSINGS 24

SPRING GREEN VEGETABLES WITH PICKLED RED ONION, QUINOA DUO
AND PARSLEY PESTO 23

MAIN COURSES:

ROUND TOMATO STUFFED WITH, ROASTED NUTS MEDLEY AND WHITE BEANS WITH
GARDEN HERBS, LIGHTLY SPICED VEGETABLE COUSCOUS 24

COD POACHED IN ITS BROTH, WITH POTATO, CARROT, GREEN BEAN, HARD-BOILED EGG,
AND AIOLI SAUCE. 28

BASQUE-STYLE PORK RACK WITH HERBS DE PROVENCE, GRATIN DAUPHINOIS 35 EUROS

GRILLED LAMB CHOPS, STUFFED EGGPLANT CAKE WITH WHITE AND RED CAMARGUE
RICE, GARLIC AND THYME JUS. 32

SEA BASS TO SHARE FOR TWO, STEAMED GREEN ASPARAGUS, SWEET POTATO PURÉE,
VIRGIN SAUCE 72

DESERTS

AGED CHEESES AND CERVELLE DE CANUT, STRAWBERRY JAM,
SALAD AND TOASTED BREAD 15

ICE CREAM BAR WITH ROASTED HAZELNUTS "SIGNATURE",
SALTED BUTTER CARAMEL SAUCE 10

GOURMET COFFEE COMPOSED OF A BRETON SHORTBREAD FILLED WITH LEMON CREAM,
CHOCOLATE DESSERT, PANNA COTTA VERRINE WITH STRAWBERRY COULIS 10

CHOCOLATE MOUSSE WITH ESTATE OLIVE OIL, RASPBERRIES
AND WHITE CHOCOLATE SHAVINGS 10

JAR OF VANILLA OR CHOCOLATE ICE CREAM AND STRAWBERRY OR LIME SORBET 8.50

BOISSONS CHAUDES

EXPRESSO 3,50

CAFÉ CRÈME 5

CHOCOLAT CHAUD 6

THÉS VERTS

JASMIN - MENTHE POIVRÉE 4,50

SENCHA 6,50

THÉS NOIRS

CEYLAN 4,50

DARJEELING - EARL GREY FLEUR BLEU - VANILLE 6,50

THÉ BLANC

NUAGE BLANC DU NÉPAL 5,50

ROOIBOS 6,50

INFUSION

VERVEINE - CAMOMILLE 4,50

BOISSONS FROIDES

JUS DE FRUITS 33CL - LA MAISON BENEDETTI 9

JUS PRESSÉ 20CL

ORANGE - CITRON 6

COCA COLA / COCA ZÉRO 33CL 6

THÉ GLACÉ MAISON 33CL

PÊCHE DE VIGNE 8

EAUX PÉTILLANTES

33CL PERRIER 6 - 50CL - BADOIT 7 - 75CL CHATELDON 8

EAUX PLATES

50CL EVIAN 7 - 75CL THONON 8