

STARTERS

Wild Mushrooms In Puff Pastry, Parsley Emulsion 22 €

Salt Baked Beetroots, Smoked Local Goat's Chesse,
Walnut and Tangy Vinaigrette 19 €

Foie Gras Poêlé, Barbecued Fig Tartar
Walnut and Port Wine Reduction 24 €

MAINS

Melody of Roasted Vegetables from our Potager,
Spicy Vegetable Jus 26 €

Line-Caught Stonebass White Fish, Red Pepper,
Olive and Chorizzo 36 €

Lamb Duo, Smoked Eggplant Purée with Toasted Pine Nuts
Potato, Thyme Flavoured Juice 39 €

Filet Of Camargue Taureau, Red Endive,
Shallot Purée, Red Wine Jus 39 €

OUR SPECIALTY

FROM THE RÔTISSERIE

Whole Chicken from Bresse for 3/4 persons 120 €

Whole Organic Chicken from Eyragues for 3/4 persons 110 €

Baby Chicken from Bresse for 1 person 32 €

Glazed Roasted Ham for 2 persons 75€

Served with Cumin Roasted Carrots, Grenaille Potatoes
Parsley Croutons and roasted Chicken Juice

ON THE SIDE 7 €

Green Salad With Honey and
Mustard Vinaigrette

Cumin Roasted Carrots

Morels Sauce

Gratin Dauphinois
Potato Purée

French Fries Maison

Grenaille potatoes

DESSERTS 15 €

Chesnut and Blackcurrant Tart

Chocolate Cake Ganaja 70%,
Mascarpone and Vanilla

Saint-Honoré,
Raspberry