

STARTERS

Seabass Tartare, "Brunoise" of Granny Smith Apple and
Cucumber, Tangy Green Juice | 22 €

Roasted Green Asparagus from Pertuis, Egg "Toqué" | 19 €

Duo of Roasted Quasi Veal, Tuna Tataki, Tonnato Sauce | 24 €

MAINS

Scallops, Cockles Marinière,
Parsley Roots | 36 €

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

Filet of Charolais Beef, Mushroom Puff Pastry with Foie Gras,
Parsnip Purée, Meat Juice | 44 €

Beetroot Tartare, Green Salad and Potatoes | 28 €



Poultry from Eyragues for 3/4 persons | 110 €

Chicken from Bresse for 3/4 persons | 120 €

Baby Chicken from Bresse for 1 person | 32 €

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

SIDES | 7 €

Cumin Roasted Carrots

Green Salad Honey and
Mustard Vinaigrette

Morels Sauce

Foie Gras Sauce

Gratin Dauphinois

Potato Purée

Grenaille Potatoes

French Fries

DESSERTS | 15 €

Chocolate Delight,
Hot Chocolate Emulsion

Saint Honoré,
Papua New Guinea
and Madagascar
Vanilla

Apple Tarte,
Shortbread Biscuit
Vanilla Ice Cream