

STARTERS

Avocado and Gambas Carpaccio, Crunchy Vegetables and Cocktail Sauce | 24 €

Wild Mushrooms In Puff Pastry, Parsley Emulsion | 22 €

Foie Gras Poêlé with Roasted Figs de Solliès,
Port Wine Duck Reduction | 26 €

MAINS

Roasted Turbot, Baby Spinach, Sauce Beurre Blanc,
Ratte Potatoes | 36 €

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

Charolais Beef Fillet, Mushroom Pie, Foie Gras,
Parsnip Purée and Meat Juice | 44 €

Roasted Autumn Vegetables, Potatoes, Fromage Blanc | 28 €



Poultry from Eyraques for 3/4 persons | 110 €

Chicken from Bresse for 3/4 persons | 120 €

Baby Chicken from Bresse for 1 person | 32 €

Today's Poultry Selection for 3/4 persons

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

Gratin Dauphinois

Potato Purée

Grenaille Potatoes

French Fries

DESSERTS

Chocolate Delight,
Hot Chocolate Emulsion
15 €

Thin Lemon Tart
14 €

Apple Tarte,
Shortbread Biscuit
Vanilla Ice Cream
15 €