

MENU DETAILS

Aperitifs

1 Glass of Castel Mouche (12,5 cl)

Starters

Duck foie gras, toasted baguettine

Marinated salmon, apple Roosevelt salad

Smoked fillet of duck, Belgian endive salad

Pumpkin cream soup with chestnut shavings and croutons*

Mains

T-bone style Iberian pork chop, puree of potatoes

and Chinese artichokes with herb seasoning, pepper sauce

Salmon steak, soy and spinach medley, cilantro sauce

Potato gnocchi in tomato mushroom cream sauce with crispy vegetables *

Cheese or desserts

Selection of two French cheeses

Yuzu passion fruit ice cream pastry*

Praline fondant cake with vanilla custard cream

Milk chocolate delight, peanut crisp

Tea or Coffee

coffee or tea

Drinks

(1 bottle for 2 guests)

L'Oracle -Chardonnay - IGP Pays D'Oc

Lacustre -Pinot noir- IGP Pays D'Oc

1 bottle of Evian (75 cl) for 2 diners

Or 1 soft drink (33 cl) for 1 person

(Any supplementary order will be at additional cost)

Children's

Cod in flaky crust

Free-range chicken suprême with potato gnocchi

Milk chocolate delight, peanut crisp

The number of covers each day is limited to ensure the freshness of our dishes unless
by special request 72 hours ahead.

We strive to source our vegetables from sustainable sources