

Summer Card



STARTERS

Southwest duck tataki with white sesame, chickpeas in socca style, mesclun	22€
Sliced monkfish smoked by us, zucchini in carpaccio, pistou mint and tarragon *	22€
Tartar of ancient tomatoes, creamy burrata, tomato water & strawberry tail vinegar*	21€
Local Melon in Gaspacho, horseradish mousse, and Iberian lomo	21€

DISHES

Simply pan-fried beef fillet, artichoke puree, red wine short juice *	36€
Steamed turbot, sweet paprika, and candied peppers in a sweet sour way *	33€
Pork mignon stuffed with sweetheart lettuce, olives, pine nuts and basil	32€
Trout roasted in olive oil, zucchini flower stuffed with fresh goat cheese, and virgin sauce *	32€

CHEESES

from « Lou Canesteou » to Vaison la Romaine »

The assortment of matured cheeses	13€
The trilogy of goat and sheep cheeses, homemade jam	12€

DESSERTS

Roasted pistachio & apricot Dacquoise with the scent of Provence, cheesecake cream*	14€
Pineapple carpaccio with bourbon vanilla syrup, sprinkled with meringue and passion sorbet *	14€
Creamy milk chocolate cake, hazelnuts, fresh raspberries and sorbet	14€
Assortment of sorbets and almond tiles *	12€

* *Gluten free*

*Our chef, **Yoan Grassi***

