
Menu à la carte

STARTERS – 9.00€

Fresh salad served on a herb crêpe with homemade hummus
(Tomato, mozzarella, cucumber, red onion and basil)

Red tuna tartare with guacamole

Country-style terrine with seaweed and pickled peppers

MAIN COURSES – 18.00€

Fish of the day (depending on availability) with vegetable fritters and green sauce

Assortment of Provençal vegetables stuffed with meat - tomato, potato & zucchini

Seasonal vegetable lasagna with roasted cherry tomatoes
(Zucchini, aubergine et tomato)

Duck breast fillet with tarragon butter, sweet pepper stuffed with goat cheese

CHEESES – 8.00€

(A demander lors de la prise de commande SVP)

Ripened cheese platter with mesclun salad and walnut oil

Fresh local goat cheese from “Le Vazereau” with mesclun salad and walnut oil

DESSERTS – 8.00€

Strawberry soup with sorbet & homemade whipped cream

Rhubarb & ginger crème brûlée

Lemon and meringue puff pastry

KIDS MENU (MAIN COURSE + ICE CREAM) - 12.50€