
Menu à la carte

STARTERS – 9.00€

Fresh mashed zucchini and crispy vegetable chips - *vegetarian*

Fish Rillettes with crunchy endive salad

Tomato stuffed with fresh herbed cheese, mesclun salad - *vegetarian*

MAIN COURSES – 18.00€

Fish Aioli with crunchy seasonal vegetables and home-made garlic sauce

Turkey oyster cuts with roasted tomatoes and baby potatoes, tarragon sauce

Beef Tataki with crunchy season's finest vegetables

Zucchini and tomato Tian finished with olive oil and parmesan cheese – *vegetarian*

CHEESES – 8.00€

(Please request at the same time than main courses)

Aged cheese platter with mesclun salad and walnut oil

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

DESSERTS – 8.00€

Amarena cherry ice cream sundae with home-made whipped cream and roasted almonds & hazelnuts

Chocolate rice pudding served Mille-Feuille style

Roasted apricot with syrup and vanilla ice cream

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