Our Menus

Per table : ***this menu will not be served on Friday and Saturday evenings*** pp : **89,00 €**

Marinated mackerel with chardonnay vinegar and templar pepper,
squids with fresh coriander and red peppers

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Danish cod with piccalilli, fennel and Chinese cabbage with green anise

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'Coq des prés' with ras el hanout and tarragon, stewed Cevennes onions and butternut squash

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Light banana mousse with green smoked tea, lime sorbet and mango

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Per table : ***last orders : 13h00 and 21h00***

6 dishes menu : **149,00 €** pp

❖ *7 dishes menu :* ***193,00 €*** *pp*

Veal cannelloni, goose liver cream with green olives, Comté cheese (18 months)

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Fried scallops, salmon, spinach with garlic and raspberry dressing

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Red mullet with saffron, shell clear soup,
granny smith stuffed with Gillardeau oysters

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❖ *Lobster, Jerusalem artichokes with truffle from Vaucluse, crispy sweetbreads*

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Pike-perch, reduced syrah with smoked curry, selim pepper and wild rice
(minimum 2 persons)

or

Milk lamb noisettes, old port coulis, cabbage, vegetable mix,
lacquered neck with lavender honey

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Pineapple duet with star anise, pomegranate and flower sorbet

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Crispy Sao Thomé chocolate, white chocolate jelly, salted caramel and yoghurt

Warm cheese : Hot soufflé with roquefort
(to order at the beginning of the meal, + 12,00 € per person, minimum 2 persons)

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Service and taxes included.