

## Our menu 49€

### First courses

Organic chicken egg, cooked at 64°, parsnips purée with vanilla, potato foam, parmigiano and black truffle perfume



Shellfish, as a salad with citrus and salicorn, wasabi foam



Portobelle mushroom as a raviole, ham, mushroom cream

### Main courses

The farm poultry, in two services : Filet perfumed with herbs, butternut squash in two ways, potato gnocchi with tarragon. The tight as a pudding, in the idea of a pot au feu



Piece of cod roasted with butter, cauliflower in many ways, beurre noisette foam



Quasi of veal in mustard viennoise, oyster mushrooms and pan-fried chestnuts, veal juice with vinegar

**Our Cheese Platter** Selected and matured by M. Lemarié  
(Extra fee 6 €)

### For dessert

The order for the dessert have to be placed at the beginning of the meal)  
Has to be chosen in our carte



## Our menu 56€

### First courses

Scallops from Brittany as a thin carpaccio, citrus in different ways, crunchy fennel



Duck foie gras, pan-fried then pressed, gingerbread jelly, pear compote with pepper

### Main courses

Beef fillet just snacked, red rice from Camargue with condiments, meat juice and olives Taggiasche



Turbot, roasted on the bone, spinach, confit potatoe, seaweed butter.

**Our Cheese Platter** Selected and matured by M. Lemarié  
(Extra fee 6 €)

### For dessert

(The order for the dessert have to be placed at the beginning of the meal)  
Has to be chosen in our carte

Notre restaurant est fermé le dimanche soir et le lundi midi.

Nos prix sont nets, aucun supplément n'est dû par notre clientèle pour les services offerts.

## Menu Retour du Marché

*Every Lunch of the week, taste our menu "Retour du Marché"  
made up of daily selected product*

*(Served on lunch only from Tuesday to Friday)*

## Menu Dégustation

*We propose to make you discover our degustation menu made with quality and season products for  
the whole table.*

*75 € per person*

*Few wines minutely chosen by our staff can be joined to your meal*

*105 € per person*

*This menu is served for the diner until 9 o'clock,*

*(Don't hesitate to let us know about any allergy or intolerance)*

## Kids Menu 28€ (5-13 years old)

*Main course and dessert : 20€ ∞ Main course: 18€*

*Tapas du Minot*

*(Small part of some first course for taste)*



*Supreme of Chicken Or Cod filet, tagliatelles et season vegetables*



*Ice cream*

*For kids less than 5 years old we propose small part of main course and ice cream at 15€*

*Notre restaurant est fermé le dimanche soir et le lundi midi.*

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## A la carte :

### First courses

- Organic chicken egg, cooked at 64°, parsnips purée with vanilla flavor, potato foam, parmigiano and fresh black truffle 22 €
- Duck foie gras, pan-fried then pressed, gingerbread jelly, pear compote with pepper 22 €
- Oyster n°2, in three ways, raw with celery, shallots and vinegar; gratinated with tarragon perfumed sabayon; as a tempura with horseradish cream 20 €

### Main courses

- The farm poultry in two services: the filet perfumed with herbs, butternut squash in two ways, potato gnocchi with tarragon. The tight as a pudding, in the idea of a truffle pot-au-feu 33 €
- Scallops from Brittany, pan-fried, celeriac purée with vinegar, glazed winter vegetables, sauce with a touch of peaty whiskey 33 €
- Beef fillet just snacked, red rice from Camargue with condiments, meat juice and olives Taggiasche 33 €
- Our Cheese Platter: Selected and matured M. Lemarié 17 €

### Desserts

- Bounty: Dark chocolate biscuit, hazelnut crisp, Ganache with two chocolates, coconut confit, Caramel ice cream 13 €
- Winter solstice: crunchy ice cream and lemon mousse, creamy caramel heart with salted butter, cognac brown sauce 13 €
- Winter traverse: gingerbread with orange notes, vanilla-flavoured ganache and ginger notes, brulee orange ice cream 13 €
- Pinea: Coconut-hazelnut dacquoise, almond cream cooked with pineapple. Light pineapple cream and cocoa, pine nut nougatine served with its pineapple sortbet 13 €
- Marc de Garlaban granité 11 €
- Homemade ice cream and sorbets 9 €
- Ice cream: Vanilla, Chocolate, Coconut/Pineapple, Caramel
- Sorbets: Yuzu, Lemon, Raspberry

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