

Lunch menu 39€

Drinks included
(Wine, water, coffee)

Starters

Monkfish
Victoria's pineapple carpaccio
Extra-fine green beans salad
A sage and pineapple vinaigrette

Or

Extra fresh scramble eggs
Served with local asparagus
Poultry and morel juice
Melba bread

Or

Roasted asparagus
Bellota ham and asparagus puree with sorrel
Béarnaise sauce

Main courses

Pyrenean lamb neck
Runner beans and braised vegetables
New carrots
A thyme juice

Or

Red label salmon,
Calçots and fondant potatoes
A hollandaise sauce with lemon

Or

Cauliflower cooked like a risotto
Light cream with hazelnut

Cheese and desserts

Morbier cheese
Quince jelly

Or

Soup of citrus fruit and verbena
Grapefruit sorbet

Or

Banana and caramel millefeuille
Banana ice-cream

Gourmet menu 70€

Excluding drinks
Served for all the table

Starter

Beef consommé

Refreshed with local green asparagus
Morels confit with "vin jaune" and marinated filets
Onions and croutons

Fish

Arctic char filet

Verbena mousseline and local white asparagus
Morels coulis and lemon butter

Meat

Veal from Dordogne

Filet, sweetbread, breast and cheek
Stuffed morel and green asparagus

Dessert

Morel

Jelly, whipped cream and ice cream
Custard with vin jaune

April 12th to April 25th, 2017
Every day from Monday to Friday
(Brunch Saturday and Sunday)