

Lunch menu 39€

Drinks included
(Wine, water, coffee)

Starters

Vitello tonnato

Slices of veal with tuna and lemon cream
Caper and anchovies
Olive and rocket

Or

With asparagus from “Pays Cathare”

Haddock, maviar and smoked cream
Herb dressing

Or

Aniseed fougasse

Aubergine caviar, tomato confit and goat cheese
from Combebelles

Main courses

Aiguillette of duck and cherry

Long turnip and rhubarb
Sweet and sour sauce

Or

Organic trout soufflé

Peas, asparagus and mushrooms
A Noilly Prats sauce

Or

Celery and granny smith like a risotto

Roasted hazelnut
Coulis of apple and celery stick

Cheese and desserts

Blue cheese

Seasonal truffle chutney

Or

The cherry

With chocolate mousse

Or

Caramelised apricot

Rosemary creamy and sorbet

Gourmet menu 70€

“The lobster”

Excluding drinks
Served for all the table

Starter

Head and elbow

Consommé with local saffron
Stuffed cherry tomatoes
Fennel, lemon and homemade rouille

Fish

Pincer in tempura

Salad of Granny smith and celery
Yellow wine syrup and sesame

Meat

Tail served in “luted cocotte”

Fingerling potato and carrot
Girrolle mushrooms and verbena
A Newburgh sauce

Dessert

The rhubarb

Poached in port and red wine
Almond creamy and biscuit

June 19th to June 27th, 2017
Every day from Monday to Friday
(Brunch Saturday and Sunday)