

## Lunch menu 39€

**Drinks included**  
(Wine, water, coffee)

### Starters

#### **Veal and Duck pie**

Fresh almonds and girolle mushrooms with  
vinegar  
Curly endive

Or

#### **Herring filet from “Petrossian”**

Steam potatoes from “Ré” Island  
Pickles vegetables and herbs

Or

#### **Carrot and piquillos soup**

Feta cheese, croutons and basil

### Main courses

#### **Slice of Galician chuck steak served rare**

News carrots and sweet onion compote  
Corbières wine sauce

Or

#### **Steam wild Meagre**

Green courgette veloute and colored patty pans  
squash  
Black garlic and local olive oil

Or

#### **Homemade ravioli with basil**

Girolle mushrooms, parmigiano cheese and lemon  
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### Cheese and desserts

#### **Cantal cheese**

Fruits of mendiant

Or

#### **The yellow peach**

Sweeten whipped cream and poppy  
Iced Parfait and compote

Or

#### **Lemon basil**

Chocolate, granita and emulsion

## 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

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### Fish

#### **Pincer in tempura**

Salad of Granny smith and celery  
Yellow wine syrup and sesame

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### Meat

#### **Tail served in “luted cocotte”**

Fingerling potato and carrot  
Girolle mushrooms and verbena  
A Newburgh sauce

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### Dessert

#### **The rhubarb**

Poached in port and red wine  
Almond creamy and biscuit

**June 29<sup>th</sup> to July 11<sup>th</sup>, 2017**  
**Every day from Monday to Friday**  
**(Brunch Saturday and Sunday)**