

Lunch menu 39€

Drinks included (Wine, water, and coffee)

Wine of the day for aperitif 6€

Starters

Aubrac beef tartar

Seaweed jelly and sesame

Ginger confit

Or

Homemade smoked and marinated mackerel

Organic vegetables and toast with squid ink

Rouille sauce with tagete

Main courses

Capelin pork pie

Salad of withe asparagus and peanut

A juice infused with thyme

Or

Marinated Mediterranean tuna

Millefeuille of aubergine and streaky bacon

Sauce vierge with basil and citron confit

Cheese and desserts

Cheese of the day from Sena cheese monger

Homemade condiment

(5€ extra)

Or

Iced cake with honey

Valhrona chocolate and homemade praline

Or

Gariguettes strawberries

White chocolate and timur pepper

Gourmet menu 70€

Excluding drinks

Served for all the table

Starter

To begin...

Stuffed local morels

Cooked with nuts liquor from Benoit Serres

Green asparagus from Lavernose

Yellow wine emulsion

Fish

To continue...

Wild red mullet

Stewed fennel

Fish soup with local saffron

Meat

To follow...

Pithiviers of local pigeon and foie gras

Mesclun salad mix from Rudy

Dressing sauce with seasonal truffle

A juice

Dessert

To finish...

Granny Smith and celery

Chocolate dulcey and fromage blanc sorbet

May 17th to June 12th
Every day from Monday to Friday
(Brunch on Saturday and Sunday)