

Lunch menu 39€

Drinks included (Wine, water, and coffee)

Wine of the day for aperitif 6€

Starters

Creamy of cep from Montagne Noire

Egg yolk confit

Iberian ham and garlic bread

Or

Smoked Mediterranean octopus and sardine

Semi-confit tomatoes from vegetable garden

Curry ice-cream

Main courses

Like a pastilla of lamb from Yohan

Courgette flower stuffed with basil

A juice with caramel of tomato

Or

Red Label salmon

Confit with olive oil

Risotto of cauliflower and Iberian chorizo

Cheese and desserts

Cheeses from Sena cheese monger

Homemade condiment

(5€ extra)

Or

Kouign-amann

Mirabelle plum with honey

Vin de voile ice-cream

Or

Millefeuille with milk chocolate and hazelnut

Yuzu sorbet and Italian meringue

Gourmet menu 70€

Excluding drinks

Served for all the table

Starter

To begin...

Special oyster from Tarbouriech

Poached in the shell

Smoothness of homemade smoked salmon

Rye toast

Fish

To continue...

Mediterranean Bluefin tuna

Old tomatoes from Paul' vegetable garden

Choron sauce with verbena

Meat

To follow...

Pithiviers of local pigeon and foie gras

Mesclun salad mix with truffled dressing sauce

A juice

Dessert

To finish...

Wild Blackberries confit

With "Vieille Brune de Flandres" beer

Mozzarella and creamy of roasted rice

**September 05th to September 25th
Every day from Monday to Friday
(Brunch on Saturday and Sunday)**