

Lunch menu

With mineral water and coffee 39€

Wine paring (2 glasses) 10€

Wine of the day for aperitif 6€

Starters

Marinated Mediterranean mussels

Baby potato and homemade rouille

Saffron soup

Or

Aubrac beef tartar

Creamy of pumpkin

Egg yolk confit

Main courses

Pork cheek from Aveyron confit with cider

M'hamsa like a risotto and green apple

Or

Mediterranean sea bream

Vegetables pie

Dressing sauce with Bellota chorizo

Desserts

Cheeses from Sena cheese monger

(5€ extra)

Or

Rice pudding with exotic fruits

Crunchy pineapple

Banana and passion sorbet

Or

Creamy of chocolate

Vanilla ice-cream and hot chocolate

Gourmet menu 80€

Excluding drinks

Served for all the table

Wine pairing (4 glasses) 45€

Amuse-bouche

According to the chef' inspiration

Starter

Special oyster from Tarbouriech n°0

Poached in the shell

Tartar of homemade smoked salmon

Iodic cream

Fish

Mediterranean red mullet

Sweet onions from Rudi

Fish soup and homemade rouille

Meat

Pithiviers of local pigeon and foie gras

Mesclun salad mix with truffled dressing sauce

A juice

Cheese (15€ extra)

Cheeses from Sena cheese monger

Dessert

Various carrots from "bastélica"

Carrot and passion fruit sorbet

From September 24th to October 27th, 2020

Every day from Monday to Friday - Brunch on Saturday and Sunday