



# Menu Sympa

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35€

## Starters

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Chipirons (squid) marinated in Calamansi lemon vinegar cooked « a la plancha », fresh coriander and crisp vegetables

Local melon thin tart, Bayonne ham, Burrata di bufala, fresh gazpacho watermelon and porto

## Main courses

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Pork loin confit, black garlic intense sauce, artichoke cream and grilled eggplants

Fillet of sea bream olive vinaigrette, mashed potatoes and tomato ratatouille

## Desserts (or cheese)

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Stawberry jelly, strawberry salad, homemade balsamic ice cream

Trilogy of ice creams special of the day and a fruit salad



# Menu Détente

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48€

## Starters

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Fois gras cooked in a cloth, seasonal fruit jam and toasted bread slices

Gravelax salmon, raifort cheese cream, honey mustard vinaigrette, herring eggs

## Main courses

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Haunch of tender veal slow cooking **OR** piece of beef, sage sauce, candied new potatoes, seasonal vegetables

Burbot ballotine and anchovies, cereals in risotto-style, green vegetables, saffron sauce

## Cheese

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## Desserts

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Mille feuilles and pistachio raspberry light cream, raspberry vinaigrette

Poached white peach, verbena ice cream, red fruit jam and almond crumble



# Menu Grands Classiques

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*This menu is only available to the table as a whole*

65€

## Starter

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Fried duck fois gras and glacé cherries, tarragon crumble

## Fish

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Grilled red mullet fillet fine herbs sauce, tomato ratatouille

## Meat

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Calf sweetbread in morel sauce, new potatoes and artichoke cream

## Cheese

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Plate of fine selected cheese

## Dessert

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Caramel Craqueline, vanilla almond milk



# A La Carte

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## Starters

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Chipirons (squid) marinated in Calamansi lemon vinegar cooked « a la plancha », fresh coriander and crisp vegetables	18€
Local melon thin tart, Bayonne ham, Burrata di bufala, fresh gazpacho watermelon and porto	22€
Fois gras cooked in a cloth, seasonal fruit jam and toasted bread slices	24€
Gravelax salmon, raifort cheese cream, honey mustard vinaigrette, herring eggs	24€
Fried duck fois gras and glacé cherries, tarragon crumble	28€
<i>Gillardeau Oysters n°3 (unit price)</i>	3.5€

## Main courses

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Pork loin confit, black garlic intense sauce, artichoke cream and grilled eggplants	20€
Haunch of tender veal slow cooking <b>OR</b> piece of beef, sage sauce, candied new potatoes, seasonal vegetables	26€
The Chief's calf sweetbread	38€
Fillet of sea bream olive vinaigrette, mashed potatoes and tomato ratatouille	25€
Burbot ballotine and anchovies, cereals in risotto-style, green vegetables, saffron sauce	30€
Grilled red mullet fillet fine herbs sauce, ratatouille	28€

## Desserts

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Stawberry jelly, strawberry salad, homemade balsamic ice cream	10€
Trilogy of ice creams special of the day and a fruit salad	10€
Mille feuilles and pistachio raspberry light cream, raspberry vinaigrette	12€
Poached white peach, verbena ice cream, red fruit jam and almond crumble	12€
Caramel Craqueline, vanilla almond milk	10€

## Child's menu (under 10 years old)

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12€

## Main course

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Meat or fish garnished with vegetables

## Dessert

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Please select from the suggestion of the day