



Menu Plaisir

STARTERS

Marinated salmon carpaccio with dill, crunchy vegetable salad,
lemon-infused confit fennel

OR

Local asparagus, shrimp, condiments such as gribiche, shellfish vinaigrette

MAIN COURSES

Beef Cut, depending on availability, Truffle perfumed Sauce, Spring Vegetables

OR

Market fish, creamy cuttlefish braising sauce,
barigoule-style artichokes, herb pesto

CHEESES

Assortment of 3 local Cheeses and its chutney

OR

Local Cottage cheese with local jam, honey, or herbs and shallots

LES DESSERTS

Chocolate Praline Crousti with Hazelnut Ice Cream

OR

Tiramisu with seasonal fruits

Starter – Main course – Cheese – Dessert : 43.50€
Starter – Main course – Cheese or Dessert : 38€

Taxes et Service compris

Soucieux de travailler des produits frais et saisonniers, veuillez nous excuser de toute éventuelle rupture

