

CAP QUEST

Our suggestions of the



Green asparagus cream, citrus oil and hazelnut crumble 10€

Burrata, artichoke cream,
Mango vinaigrette, waffle tuile 9€

Duck gizzard confit salad, smoked duck breast, croutons and pine nuts €9 (main course €18)

Gravlax salmon, celery,
Granny apple and blinis 10€ (main course 20€)

Veggie salad €9 (main course €18)
(organic green lentils, vinaigrette with toasted rapeseed oil, fresh goat cheese, citrus fruits and hazelnuts)

Seared cod fillet, buttons
Artichokes and ricotta 24€

Sea bream fillet, bouillabaisse jus, fondant potatoes and aioli 23€



Seared octopus, hummus,
Chorizo and virgin sauce 27€

Angus beef hanger steak, emulsion of a Béarnaise and homemade potatoes 26€

Steak of leg of lamb breaded with mustard and
Fresh herbs, vegetables of the moment 26€

Raw Charolais beef tartare or "Caesar"
Sautéed apples 22€

Plate of seasonal vegetables (Vegan) 20€

Assortment of cheeses 9€

Cottage cheese 7€

Disorganized millefeuille
In Transparency 9€

Strawberry tartlet,
Lemon/yuzu mousseline 9€

The "Choco-pop"
(chocolate cream, popcorn ganache, gavottes) 9€

Ice Creams and Sorbets 2€ per scoop
(chocolate, vanilla, lemon, strawberry, coffee, caramel, pear, mint-chocolate)

Gourmet Coffee or Tea 9€

OUR COMMITMENTS

Our chef, Sylvain Gerboud will be able to adapt to your diet, whether it is vegan, vegetarian or intolerance to a product. Our dishes are made from fresh and quality products. List of allergens on request

We have banned products from endangered species, we favor eco-labelled, organic or local products.

All our food waste is sorted, collected and composted locally thanks to the Alchemists



Rebel Recipe, 100% plant-based dish based on a seasonal vegetable



The Chef's favourite

THE TRENDY FORMULA

The "**Trends of the Week**" formula is developed by our chef, Sylvain GERBOUD. We select fresh and quality products to delight your taste buds

Starter + Main course + Dessert 29€
Main Course + Dessert 25€

Main course only 19€

Menu for Juniors (up to 12 years old): One main course + one dessert 13€

Starter + Main Course or

Starter or Dessert 8€

TRENDS OF THE WEEK

Asparagus, ham and Roquefort quiche

Niçoise style salad

Veal stir-fry with chorizo
And rosemary, Linguine

Fish from the auction, herb salsa,
Eggplant caviar

The cheese of the moment

Vanilla panna cotta, crumble and
Strawberries with fresh mint

Chocolate fondant pie, coconut sorbet