

Our suggestions of the



Green asparagus cream, citrus oil Sea bream fillet, bouillabaisse jus, fondant potatoes and aioli 23€ and hazelnut crumble 10€



Seared octopus, hummus, Chorizo and virgin sauce 27€

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

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

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

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€

Assortment of cheeses 9€

Cottage cheese 7€

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€

(chocolate mousse, mille-feuille, tartlet)

Plate of seasonal vegetables (Vegan)

OUR COMMITMENTS

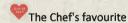
Our chef, Sylvain Gerboud will be able to adapt to your diet, whether it is vegan, vegetarian or intolerance to a product. Our dishes are made from fresh and quality products. List of allergens on request

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 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€

Starter + Main Course or

Main course only 19€

Starter or Dessert 8€

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

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

Origin meat: Beef: FR, IRL / Pork: ESP/ Lamb: IRL / Gizzard: FR

Net prices / Service included / Carafe and glass of water free of charge