

THE MENU BY LA JOURNÉE

STARTERS

 **Gazpacho with feta cubes, grilled toasts with Espelette chilli - 8€**

Melon fan with Pyrenean black ham - 10€

 **Salmon tartare with Satay sauce and lemongrass whipped cream - 11€**

 **Creamy burrata, pistou tomatoes and Gruissan sea salt flakes - 11€**

Roasted vegetable antipasti - 9€

Artichoke heart, courgettes, aubergines, peppers

MAIN COURSES

 **Aveyronnaise pork chop (Maison Serrault) - 19€**
Garlic cream and parsley Grenaille potatoes

 **Pan-seared sea bass fillet - 26€**
Vegetable tagliatelle and vierge sauce

 **Occitanie ribeye 300g - 29€**
Fresh fries and green salad

 **Grilled octopus - 26€**
Maître d'hôtel butter, fragrant rice and ratatouille

 **Hand-cut beef tartare - 19€**
Fresh fries and green salad

Side dish supplement - 4.50€

Parsley Grenaille potatoes, vegetable tagliatelle, fresh fries, green salad, fragrant rice, ratatouille

SALADS

 **Caesar salad - 18€**
Cereal-breaded chicken strips with parmesan cream, green salad, tomatoes, pickled red onions and croutons

 **Salmon or falafel Poke Bowl - 18€**
Basmati rice, pan-fried broad beans, seasonal fruit, lettuce, cucumber, pickled red onions and sesame seeds

DESSERTS

 **Classic vanilla crème brûlée - 8€**

 **Chocolate fondant with hazelnut praline ice cream - 10€**

 **Selection of PDO cheeses - 11€**

 **Dame Blanche - 8€**
3 scoops of vanilla ice cream, chocolate sauce and whipped cream

Strawberry and melon salad with peppermint syrup and lime-basil sorbet - 7€

Our food is local and seasonal...

FOR YOUR HEALTH, CHOOSE OUR VEGGIE DISHES!



A list of all allergens is available at the bar.
Please feel free to ask our staff for a copy.

All our prices are in euros and include VAT and service.



Your opinion matters