

Create your 3 courses menu for only 38 euros  
Or if you wish, you can choose a dish “à la carte”

<b>Starters</b>	<i>euros</i>
Soup of the day .....	10
Cream slice of red tuna with tomato & Thai asparagus, emulsion of wasabi .....	16
Lukewarm poultry salad and young onion, mushrooms & Chinese cabbages .....	16
Minced of salmon & stuffed scallops melted of leeks, lemon sauce .....	16
Lobster’s cake, with coriander & pink grapefruit, bed of roquette, honey & ginger dressing .....	16
Risotto of duck wild mushrooms, cream of meadow mushrooms .....	16
Sauteed King prawns, spinach’s cake, herb butter & tagliatelle of courgettes & carrots .....	16
Gourmet salad with pata negra, cubes of « foie gras », mango & quail eggs .....	16
<b>Salads</b>	
Salade maraîchère ( <i>vegetables salad</i> ) .....	12
Salad with smoked chicken and goat cheese .....	16
Vegetables Wok .....	12

<b>Main courses</b>	<i>euros</i>
Steamed turbot filet, young spinach shoots & cream of mushrooms with scallops .....	24
Duck breast with figs, honey & red port, fried green beans & cherry tomatoes, potato pancakes with smoked bacon .....	20
Loin of pork roasted, accompanied by mushrooms, bacon & mashed “Jerusalem artichokes” .....	22
John Dory filet, served with butter flavored with orange and pink pepper, crushed of sweet potatoes & endive .....	24
Parma ham papillote with turbotin, accompanied by potatoes cake with broccoli & carrots, candied tomatoes dressing, garlic & basil .....	25
Rolled sole with leeks, artichoke puree, shrimps sauce & tomatoes .....	24
Beef filet with season’s vegetables & French fries, sauce choices: mushroom, green pepper, Roquefort .....	26
<b>Desserts</b>	
Chocolate’s mousse with cherries .....	8
Fine apple pie .....	8
Flan pistache .....	8
Almond’s cake with strawberries & mascarpone, hot chocolate .....	8
Sorbet Arlequin .....	8
Dame blanche (hot chocolate) or Bresilienne (caramel) .....	8