

RESTAURANT MENU

STARTER

- Soup of the Day 15€
- Salsify Carbonara style with grilled coconut chips. 15€
- Crabmeat salad, cauliflower petal, Yuzu emulsion, lemon grass. 17€
- Finger of Polenta with Cerano , Olives and liqueur of whipped cream, Italian sauce. 17€
- Exclusive salad, fried poached egg, mangetout peas, sausages and spicy croutons. 17€
- Raw minced beef, knife, vegetable piperade. 18€

VEGETARIAN

- Caprese Vanilla Slice with Basilic 18€
- Quinoa Cheese burger, Preserved fennel, young plants of salad 22€

MAIN COURSE

- Traditional beef fillet and its vegetables of season, Selection of sauces (mushrooms, pepper, béarnaise) 26€
- Squid stuffed with two chairs, mushroom bruschetta, rocket salad and tomato sauce 24€
- Tokio coconut : Marinated pork loin, soy sauce, saffron risotto croquettes stir-fry vegetables. 24€
- Cod back, polenta cake and seaweed taste cress, Froth of Verbena and lime. 25€
- Candied Duck leg, parsley pear, whipped cream of sweet potato, cayenne pepper sauce. 25€

DESSERT

- Tiramisu of Spéculoos 10€
- Chocolate mousse and Raspberry 10€
- Vanilla ice cream, whipped cream and chocolate fudge sauce 10€
- Dame Noir 10€
- Sorbet of your choice 10€
- Flambé of fruits salad with rhum and vanilla 10€

CHILDREN'S MENU

- spaghetti tomato sauce basil and parmesan 10€
- Sliced of chicken, French fries , salad 10€