

# MENU



## TO START WELL - 11€

Season's Mushrooms velvety, poached farmer egg, « espuma de parmesan » and Iberic ham crisps

Cod « gravlax » with fresh citrus, candied leeks and vinaigrette

Half a dozen of Gruissan oysters with shallots vinegar, Served with toasts rye and butter

Beef tataki « chimuchurri » marinade way, Served with roots vegetables

## HERE WOMES THE MAIN - 23€

All of our mains are served with their garnitures.  
If you want something else... Let us know!

Back of « Lieu noir » (coley),  
Served with a sauce of tomatoes, olives, capers and olive oil, smashed potatoes and roasted seasonal vegetables

Creamy mascarpone risotto (arborio rice), parmesan, vegetables, shrimps in lemon marinade

« Souris d'agneau » (lamb mouse) candied in thyme, sweet potato, muslin turnips and frozen radish  
Served with a salted shot apple

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« Entrecôte charolaise » with red wine shallots, served with homemade french fries 25€

## LAST BUT NOT LEAST - 9€

Local and regional cheese platter (*can be modify according to the production*)

Chetsnuts sweet, nougat ice cream and crispy tiles

Pineapple carpaccio caramelized  
Served with green lemon sorbet

Sugared « feuellantine », chocolate sweet and clementine

## VEGGIE CORNER - 22€

Smashed potatoes, poached farmer eggs, foaming lemon sauce and roasted vegetables

Smoked tofu noodles Asian wok way, sesame seeds and peanuts season vegetable julienne

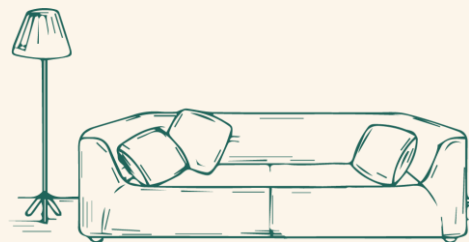
## SALAD CORNER - 17€

Caesar Salad

« Romaine croquante », chicken filet, parmesan, tomatoes, caesar sauce

Goat Salad

« Jeunes pousses » walnut oil, vinaigrette, crispy vegetables, squash seeds, cereals bread and local hot goat cheese



## MENU - 39€ Starter + Main + Desert

Wine/Dish Formula - 21€  
3 glasses of wine according to the dishes

## FOR THE SMALLER ONES

If you are under 12, ask for th kid's menu – 11€



All of rates above are in euros ans all taxes included.

