THE MENU BY LA JOURNÉE

3-COURSE MENU : STARTER + MAIN COURSE + DESSERT 39€

STARTER - 11€

Cream of parsnip soup, black garlic espuma and parmesan tuile

Thai salad with crunchy vegetables, wild prawns flavoured with curry and honey

♡Fresh sea bass tartare, ginger and lemon marinade, exotic brunoise, basil tuile

Bouzigues oysters, Espelette chilli butter, lemon and shallot vinegar
1/2 dozen - 11€ | Dozen - 22€

Caesar salad : Breaded chicken with seeds, tomato confit, poached egg, small croutons and Parmesan shavings

MAIN COURSE - 23€

Pan-fried veal chop, creamy mashed potatoes, cognac reduction, chanterelle mushrooms and trio of carrot leaves

Secreto of Iberian pig, grilled potatoes with thyme and glazed vegetables, strong juice with smoked paprika

♡ Coquillettes with truffle cream, gratinated with parmesan, small pieces of white ham, and green salad

Fish of the day, sweet potato mousseline with cumin, braised endive and artichoke stock, citrus virgin sauce

Sea bream fillet, mashed potatoes with black olives, fennel confit, glazed carrots and vegetable coulis

VEGETABLE DISH - 22€

♡Asian-style noodles, stir-fried vegetables, soya and tofu

Forest risotto with chanterelles and chestnuts, fresh herbs, mascarpone and parmesan cheese

DESSERT - 11€

♡Mont Blanc tartlet

Caramelised pineapple carpaccio, basil sorbet and crunchy biscuit

Gourmet dark chocolate verrine, caramelised hazelnut crumble and sparkling meringues

Plate of mature cheeses and wine jam

EAT WELL, EAT WELL, EAT VEGAN!

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

THE MENU
FOR ALMOST GROWN-UPS

Up to 12 years old !

13€

1 CHOOSE YOUR DISH AND SIDE DISH

- Croque Monsieur
- Breaded chicken strips
- Fish & Chips
- Pasta Bolognese

- Rice
- Green salad
- French fries
- Green beans

2 CHOOSE YOUR DESSERT

- Ice Cone
- Rocket Ice cream
- Fruits salad
- Chocolate mousse

3 CHOOSE YOUR DRINK

- Orangina
- Coca Cola
- Fuze Tea
- Water syrup
- Lemonade

All our prices are in euros and include all taxes and service charges.