

OUR STARTERS

Truffles mimosa eggs - €8
Salad and grilled toasts

Spring Roll - €10
Mackerel and cod rillettes
with peanut caramel

Beef carpaccio - €11
Chef's pesto

Fish tartare - €11
(Depending of the arrival)

Oysters
- €13 the half-dozen
- €25 the dozen

OUR VEGETARIAN COURSES

Falafel Poke Bowl - €18
Rice, seasonal fruit, edamame, falafels

Morel Risotto - €22

OUR SALADS

Caesar salad - €17
Crispy chicken with parmesan cream

Fish poke bowl - €18
Rice, seasonal fruit, edamame and
marinated fish (depending of the arrival)

OUR MAIN COURSES PLANCHA COOKING

Beef tartare - 19€
Hand-cut, prepared or not,
Homemade french fries

Iberian pork pluma - 24€
Low temperature cooking,
pan-fried Grenaille potatoes

Entrecote 300g - 28€
Homemade french fries and sauce
(Roquefort cheese or pepper), crunchy
salad

Sea bass fillet cooked "à l'unilatérale" - €23
Cooked in a spicy seed crust, rice,
vegetable tagliatelles

Prawn curry with coconut milk - €23
Served with rice and vegetables

OUR DESSERTS

Crème brûlée - 8€

Pistachio fondant - 10€
Red fruit coulis

Profiterole, chocolate sauce - 11€

Seasonal fruit soup - €9
Bulgarian yoghurt ice cream

Cheese platter - €11
3 AOP pieces, from the "Montagut" farm