

## OUR STARTERS

### Traditionnal mimosa eggs - €7

Salad and grilled toasts

### Fish rillettes - 10€

Cod and Pepper-smoked mackerel

### Vitello Tonnato - 11€

### Fish tartare - 11€

(Depending of the arrival)

### Cherry tomato and burrata salad - 13€

## OUR VEGETARIAN COURSES

### Falafel Poke Bowl - 18€

Rice, seasonal fruit, edamame, falafels

### Fusillis with morels- 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,  
Homemade french fries

### Iberian pork pluma - 24€

Low temperature cooking,  
Mashed potatoes and vegetable kebab

### Prime rib 450g - 32€

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, Mashed potatoes  
and vegetable kebab

### Grilled octopus with maître d'hôtel butter- 23€

Mashed potatoes and vegetable kebab

## OUR DESSERTS

### Crème brûlée - 8€

### Choclate fondant - 10€

Salty caramel ice cream

### Profiterole XL, chocolate sauce - 11€

### Strawberry and melon duo - 9€

Bulgarian yoghurt ice cream

### Cheese platter - 11€

3 AOP pieces, from the "Montagut" farm

*Our food is local and seasonal...*  
**FOR YOUR HEALTH, CHOOSE OUR VEGGIE DISHES!**