




# THE MENU

## BY LA JOURNÉE

### OUR STARTERS

 **Antipasti - 8€**  
Sweet Peppers, artichokes, eggplants and zucchinis

 **Cucumber, mint and feta gazpacho - 8€**

**Tuna tataki and thai salad - 13€**

**Bresaola carpaccio - 12€**

### OUR MAIN COURSES

 **Gnocchi with tomatoes, parmesan and basil - 16€**

 **Gourmet quinoa - 18€**  
Roasted zucchini, mango, feta, pine nuts

**Prime rib of beef**  
French fries and salad, Roquefort or pepper sauce

- **35€** per 400 gr  
- **80€** per 1000 gr

**Octopus grilled - 24€**  
Grenaille potatoes and vegetable tian, "Maître d'Hôtel" butter

**Iberian pluma - 26€**  
Grenaille potatoes and vegetable tian

**Mediterranean fillet sea bass - 24€**  
Quinoa and pea mousseline with mint

**Beef tartar - 19€**  
Italian-style, pesto and parmesan

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*Homemade french fries or salad supplement - 4.50€*

### OUR SALADS

 **Romaine salad to share - 8€**  
Walnuts, cherry tomatoes, shallots

**Caesar salad - 18€**  
Breaded chicken strips with cereals and parmesan cream

**Creamy burrata cheese - 19€**  
Country ham, pine nuts and roasted fruit

### OUR DESSERTS

**Café gourmand - 9€**

**Pavlova with seasonal fruits - 7€**

**Dame Blanche - 8€**

**Chocolate and pecan finger - 9€**

**Red fruit tartlet - 8€**

**Plate of 3 AOP cheeses - 8€**

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

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



*Your opinion matters!*