



# THE MENU BY LA JOURNÉE

## STARTERS

Gazpacho with feta cubes, grilled toasts with Espelette chilli - 8€

Melon fan with Pyrenean black ham - 10€

Salmon tartare with Satay sauce and lemongrass whipped cream - 11€

Creamy burrata, pistou tomatoes and Gruissan sea salt flakes - 11€

**Roasted vegetable antipasti - 9€**

Artichoke heart, courgettes, aubergines, peppers

## MAIN COURSES

**Aveyronnaise pork chop (Maison Serrault) - 19€**  
Garlic cream and parsley Grenaille potatoes

**Pan-seared sea bass fillet - 26€**  
Vegetable tagliatelle and vierge sauce

**Occitanie ribeye 300g - 29€**  
Fresh fries and green salad

**Grilled octopus - 26€**  
Maitre d'hôtel butter, fragrant rice and ratatouille

**Hand-cut beef tartare - 19€**  
Fresh fries and green salad

**Side dish supplement - 4.50€**

*Parsley Grenaille potatoes, vegetable tagliatelle, fresh fries, green salad, fragrant rice, ratatouille*

## SALADS

**Caesar salad - 18€**  
Cereal-breaded chicken strips with parmesan cream, green salad, tomatoes, pickled red onions and croutons

**Salmon or falafel Poke Bowl - 18€**  
Basmati rice, pan-fried broad beans, seasonal fruit, lettuce, cucumber, pickled red onions and sesame seeds

## DESSERTS

**Classic vanilla crème brûlée - 8€**

**Chocolate fondant with hazelnut praline ice cream - 10€**

**Selection of PDO cheeses - 11€**

**Dame Blanche - 8€**  
3 scoops of vanilla ice cream, chocolate sauce and whipped cream

**Strawberry and melon salad with peppermint syrup and lime-basil sorbet - 7€**

*Our food is local and seasonal...*

**FOR YOUR HEALTH, CHOOSE OUR VEGGIE DISHES!**



Lactose



Egg



Gluten

*A list of all allergens is available at the bar. Please feel free to ask our staff for a copy.*



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

*Your opinion matters*