

## DINNER MENU

Menu Starter / Main Course / Dessert 41€

Menu Kids (for children under 12) 12€  
 (Chicken nuggets, homemade french fries, salad, an ice cream scoop and a glass of syrup)

### STARTERS...

**Mediterranean mackerel in homemade Escabèche**, cream of peas, pickled radishes, seasonal mini vegetables .....14.50 €

**Homemade semi-cooked duck foie gras**, fig confit, almond crunch, pepper jelly «Piquillos», beet pickles, granny smith apple.....17.00 €

**Méditerranéan skipjack marinated in coconut**, creamy cheese flavored with lime juice, grapes, cucumber cream, coriander and onion confit with lemon .....15.50 €

**Green asparagus from Tarn**, Tzatziki sauce, creamy egg yolk, beet jelly, baby beet leaves, romesco, yuzu vinaigrette, almond and dried grapes.....14.50 €

### MAINS...

**Monkfish flavoured with sage**, roasted green asparagus, bean and mint purée, clams, roasted onions and sage nage.....23.50 €

**From the Sea to the Mountains**, squid carbonara, egg cooked at low temperature, wild salmon eggs, shitake, Colonnata bacon .....23.00 €

**Charolais French beef fillet cooked at low temperature**, crispy potato terrine, shallots in red wine, mini carrots, onions pickled, Pic Saint Loup wine sauce .....26.00 €

**Tagliatelle with artichoke cream**, artichoke confit, parmesan foam, herring eggs .....19.00 €

### DESSERTS...

**Regional cheese plate**, homemade chutney .....12.00 €

**Pear from the region confit with turmeric**, pear sorbet, almond crumble, porto .....09.00 €

**Pineapple coconut**, vanilla tartelette, creamy chocolate Namelaka, coconut jelly, caramalised pineapples .....10.00 €

**Homemade strawberry compote**, roasted strawberries, strawberry jelly, crunchy turmeric biscuit, confit ginger, strawberry and lemon juice .....09.50 €

**Pistachio éclair**, pistachio praline, pistachio cream, morello cherries, pistachio toffee .....10.00 €