

For a perfect food and wine

Pairing we recommend

2 glasses of wine per person

18.00 Euros

3 glasses of wine per person

27.00 Euros

Menu Louisa - Rose

34,00 Euros *cheese or Dessert*

39,00 Euros *cheese and Dessert*

Except Saturday, Sunday

And Public Holidays

Charolais beef tartare

Hand-cut

Homemade chips

« € € € € € »

Cheeses

« € € € € € »

Frozen Vacherin

Menu Clara - Marie

52,00 Euros *Starter, Fish or Meat*

cheese et dessert

63,00 Euros *Starter, Fish and Meat*

cheese et dessert

Veal carpaccio

Color tomato

Coulis tonnato /parmesan savory

Or

Marinated Mediterranean octopus

Fingerling potatoes and black olives

Smoked eggplant

« € € € € € »

Grilled fillet of royal sea bream

Yellow courgette /basil

Confit pepper and fennel

Or

Beef filet Charolais

Chickpea panisse with tarragon

Goat cheese and smoked bacon sauce

« € € € € € »

Cheese

« € € € € € »

Dessert to choose at the start the meal

Discovery menu

75.00 Euros

The chef offers you a tasting experience around his menu

From starter to dessert

A seven-course tasting menu

With seasonal products

Menu Gastro 'Mômes'

14,50 Euros

Entrée

« & & & & »

Fish or meat / vegetables

« & & & & »

White fresh cheese with cream

Or Ice cream

Nos plats sont « faits maison ».

Ils sont élaborés sur place

À partir de produits bruts.

Our homemade menu

Our starters

Veal carpaccio

Color tomato

Coulis tonnato / parmesan savory

26.00 Euros

Marinated Mediterranean octopus

Fingerling potatoes and black olives

Smoked eggplant

26.00 Euros

Our main courses

Grilled fillet of royal sea bream

Yellow courgette / basil

Confit pepper and fennel

25.00 Euros

Beef filet Charolais

Chickpea panisse with tarragon

Goat cheese and smoked bacon sauce

29.00 Euros

Viande de volaille et bœuf

D'origine France

Prix net. Service compris

Dessert to choose

at the start of meal

À la carte prices 11.00 Euros

Roasted peach

Paulova

Verbena cream and sorbet

Or

Chocolate

Cookies with cocoa nibs

Mint frozen parfait

Dark chocolate emulsion

Or

Raspberry

Greek yogurt mousse

Red pepper ravioli

Or

Ice cream and sorbet artisanal

2 balls 4.50 Euros

3 balls 6.00 Euros