



OUR STARTERS

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| Italian antipasti platter for 1 | 18€00 |
| for 2 | 26€00 |
| Delicious Pugliese Burrata, black focaccia, piperade enhanced with anchovy sauce | 17€00 |
| Our own housemade Calvados mi-cuit foie gras, apple chutney, toasted parsley bread | 20€00 |
| Black Truffle scrambled eggs & farmhouse bread | 20€00 |
| Black Truffle scrambled eggs & farmhouse bread XL | 26€00 |
| Cool Garden velouté | 17€00 |
| Chilled crab and courgettes, passion fruit vinaigrette and pickled onions | 18€00 |

OUR FRESH PASTA

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| Fresh Black Truffle ravioli | 26€00 |
| Courgette pesto tagliatelle with shredded bresaola | 22€00 |
| Housemade ravioli with goatmilk ricotta, saffron cream and sautéed oyster mushrooms | 24€00 |
| Fisherman's seafood risotto with citronella-flavoured bisque | 24€00 |



OUR MEAT AND FISH

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| Beef sirloin cap with beetroot cream, mushroom polenta and pan-fried asparagus | 28€00 |
| Thai steak tartare, lime and green curry mayonnaise | 24€00 |
| Pork tenderloin, chorizo sauce, sweet potato purée with Ras el Hanout | 28€00 |
| Turbot steak with seafoam, crunchy vegetables and quinoa | 30€00 |
| Filet of bass, dolce sauce, barigoule artichoke, white rice with kaffir lime | 28€00 |
| Fresh fish of the day, based on availability..... | |

OUR DESSERTS

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| The Chef proposes a different 'Dessert of the Day' every day | 12€00 |
| Chocolate mousse, Tonka beans and orange coulis | 14€00 |
| Fresh melon with sorbet, rum custard | 14€00 |
| Fresh fruit cup with strawberries, mascarpone foam and balsamic reduction | 12€00 |
| Rum Baba, pistachio cream and Marsala sauce | 14€00 |
| Garden French-bread with a scoop of ice cream | 14€00 |
| Gourmet Champagne | 16€00 |
| Gourmet Coffee | 13€00 |
| Selection of French cheeses | 14€00 |



MENU DES 4 DAUPHINS

Starter, Main course, Dessert 41€00. Starter, Main course 36€00. Main course and Dessert 31€00

STARTER

Delicious Pugliese Burrata, black focaccia, piperade enhanced with anchovy sauce
Or
Cool Garden velouté

MAIN COURSE

Courgette pesto tagliatelle with shredded bresaola
Or
Pork tenderloin, chorizo sauce, sweet potato purée with Ras el Hanout.

DESSERT

Fresh melon with sorbet, rum custard
Or
'Dessert of the Day'

MENU MAZARIN

Starter, Main course, Dessert... 38€00

STARTER

Delicious Pugliese Burrata, black focaccia, piperade enhanced with anchovy sauce

MAIN COURSE

Thai steak tartare, lime and green curry mayonnaise

DESSERT

'Dessert of the Day'

For Our Young Guests

Starter and Main course 16€00 (for children under 12)
(Fish or beef steak, choice of mashed potatoes, pasta or vegetables)

LUNCH MENU

(Except Saturdays, evenings and holidays)

Main course of the day 18€00
Starter of the day, Main course of the day 25€00
Main course of the day, Dessert of the day 25€00
Starter, Main course and Dessert of the day 30€00