

## -MAKE UP YOUR OWN MENU ACCORDING TO YOUR APPETITE-

*Menus served only for lunch,  
mineral water (50cl per person) included*

### Menu 62 €

Amuse-bouche

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1 Starter

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1 Main course

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1 Dessert

### Menu 82 €

Amuse-bouche

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2 Starters

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1 Main course

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1 Dessert

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Coffee or Tea

### Menu 97 €

Amuse-bouche

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2 Starters

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2 Main courses

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1 Dessert

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Coffee or Tea

### THE WINE BY THE GLASS SELECTED BY THE CHEF SOMMELIER

*White wines*

*Luberon, « La Ciboise »*

*M. Chapoutier 2017 12 €*

*Côtes-de-Provence « Valérie »*

*Saint-André de Figuière 2017 15 €*

*Red wines*

*Ventoux,*

*Paul Jaboulet Aîné 2017 12 €*

*Faugères « Les moulins »*

*Domaine Cottebrune, P. Gaillard 2015 15 €*

## COLD STARTERS

### **FOIE GRAS**

of duck, natural in a terrine

### **AVOCADO**

and salmon tartare, shiso leaves

### **OCTOPUS**

carpaccio, marinated with spices and lime

### **SMOKED SALMON**

from Scotland served with crispy millstone bread

## HOT STARTERS

### **SCALLOP**

thinly sliced with parmesan cheese served in a watercress soup (suppl.10€)

### **HEN'S EGG**

boiled served in an eggplant tagine flavored with cumin

### **CANNELLONI**

stuffed with confit knuckle of pork, herbs salad

## MAIN COURSES

### **HADDOCK**

in a citrusy emulsion served with forgotten vegetables

### **JOHN DORY**

served on a slow-simmered tomato and coriander broth (suppl.10€)

### **SEA BASS**

fillet grilled in Salamander with rosemary (suppl.15€)

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### **CALF SWEETBREADS AND KIDNEY**

pan-fried golden brown with mushrooms and parsley

### **FREE RANGE GUINEA FOWL**

Teriyaki style, small onions and wasabi flavored spinach leaves

### **VEAL**

traditional blanquette served with plain rice and poppy seeds

### **BEEF**

fillet grilled à la plancha, served with pepper sauce (suppl. 10€)

## CHEESES AND DESSERTS

### **THE LOCAL CHEESE SELECTION**

### **THE TROLLEY OF DESSERTS, ICE CREAM AND SORBET OF THE DAY**