



## La Carte

(From Tuesday to Saturday Diner, Sunday Lunch, and Bank Holidays)

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### Starters

<b>French Onion Soup,</b> Cevennes Onion, Beef Involtini, Cantal and Bellota Ham Cromesqui.	19€
<b>Duck Breast,</b> Tataki style, Lemongrass, Curried Carrot Sorbet, Mango and Rougail.	16€
<b>Foie Gras,</b> Red Wine Poached, Quince, Celeriac, Pain d'Epice with Pomelo and Red Wine Sorbet.	20€
<b>Prawn,</b> Ravioli, Vigan Apple, Chestnut, Cep Velouté and Birlou Foam,	18€

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### Main Courses

<b>Rabbit,</b> Slow Cooked Saddle, Garden Herb stuffing, Root vegetable, Dark Chocolate sauce with Girolle.	24€
<b>Leerfish,</b> Organic Red Rice from Camargue, Grana Padano, Pumpkin, Saffron and Satay.	24€
<b>Taurus,</b> Camargue Bull, Black Olive Crust, Puffed Black Rice, Root Vegetable, Local Olive Oil Jus.	34€
<b>Seabass,</b> Sesame Roasted, Vanilla and Cauliflower, Veal and Verbena Jus	32€

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### Cheese

<b>Cheeses from Master « Affineur » M. Vergne</b>	12 €
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### Desserts

<b>Butternut Baked Alaska,</b> Vanilla Meringue, Butternut Blondie, Chesnut and Pumpkin.	12€
<b>Cardamom Crème Brulée,</b> Nut Granola, Roasted Fig, Plum and Lemon, Local Honey Ice Cream.	10€
<b>Nana Janet,</b> Carrot and Walnut Cake, Orange Cream Cheese, Marmelade, Carrot with Fromage Blanc Sorbet.	12€
<b>Poire Belle-Hélène,</b> Poached Pear, Dark Chocolate Fondant, Caramel, Vanilla, Aero with Poire Williams Sorbet.	14€

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Prices in Euros, Tax and Service Charge Included

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