



Menu Cimes : 58€
Evenings, Sunday Lunch and Bank holidays

Amuse Bouche

Starters

Foie Gras,

Red Wine Poached, Quince, Celeriac, Pain d'Épice with Pomelo and Red Wine Sorbet.

Or

Prawn,

Ravioli, Vigan Apple, Chestnut, Cep Velouté and Birlou Foam.

Mains

Taurus,

Camargue Bull, Black Olive Crust, Puffed Black Rice, Root Vegetables, Local Olive Oil Jus.

Or

Seabass,

Sesame Roasted, Vanilla and Cauliflower, Veal and Verbena Jus.

Cheese

From Master "Affineur" M. Vergne

Desserts

Nana Janet,

Carrot and Walnut Cake, Orange Cream Cheese, Marmelade, Carrot with Fromage Blanc Sorbet.

Or

Poire Belle-Helene,

Poached Pear, Dark Chocolate Fondant, Caramel, Vanilla, Aero with Poire Williams Sorbet

Drinks not Included
Price in Euros
Tax and service charge included