



Vegetarian Menu : 42€

Evenings, Sunday Lunch and Public Holidays

Appetizer

Starters

Goats Cheese,
Warm beets, lemon and parsley.

Or

Cep,
Velouté, Cevennes onion, toast espuma, nut brittle.

Mains

Risotto,
Organic Camargue rice, truffle, pecorino and Jerusalem artichoke.

Or

Miso Soup,
Tofu, tellicherry peppercorn, seaweed, citrus and winter vegetables.

Cheese or Desserts

Choice of Desserts

Or

Maître Affineur M. Vergne, Recognised with "MOF"

Drinks not Included
Price in Euros
Tax and service charge included

