



Starters

Eggplant and parmesan yarrow, pancetta, tile of mesclun salad.	9€
Country tomatoes's carpaccio, pesto, red onions pickle, creamy burrata.	9€
Cévenol salad heated pélardon cheese's toast, fried bacon, candied onions and grilled bread .	10€

Main course

Fishing of the day, depends of arrival (Grau-du-Roi, Sète), ratatouille provence, blank dressing.	20€
(Biologic and protected calling) Camargue's bull filet seasoning shallot, garlic and chives, carrots pudding, green beans bundle.	24€
Seasonal vegetables lasagna,	17€

All of our dishes are accompanied by Camargue rice or potatoes in persillade or mesclun salad

Drinks not included

Price in euros

Taxes and service included



Cheeses

*Assorted cheese conceived by Vincent Vergne,
best workman of France, les Halles, Nîmes.* 13€

*Cévènes Pélardon,
guarigues honey and mesclun salad.* 8€

Desserts

*Guanja's black chocolat cake,
chocolate ganache of Jivara milk and tonka custard.* 9€

*Season fruit tart,
light vanilla cream, fruits and coulis of season, Brittany shortbread.* 8€

*« Nage » fresh fruits,
mint-verveine sirup, lemon sorbet, crisps fruit.* 7€

Baker suggestion (can be seen on the board)

Menus

Starters, main course, cheese or dessert 33€

Starters, main course, cheese and dessert 40€

Drinks not included

Price in euros

Taxes and service