



Starters

Rocket Salad,

Vegetable Tempura and summer Truffles.

Countryside ancient tomatoes,

Basil pesto, red onion pickles, creamy burrata

Beef carpaccio,

Parmesan shavings and capers.

Main Course

Fishing of the day,

22€

Depends on the arrivals (Grau du Roi or Sète), Provence ratatouille, clear sauce.

Bull filet from Camargue AOP biological certification,

24€

Fried Mushrooms.

Vegetables stuffed of Millet and mushrooms.

17€

All main courses of our menu are sided by Camargue rice, garlic potatoes or mesclun salad

Drinks are not included

Price in Euros

Taxes and service included



Cheeses

Assortment of cheeses realised by Vincent Vergne, Elected best employee of France, Nîmes, Les Halles	13€
Cévènes Pélardon (French regional cheese), Garrigues honey and mesclun.	8€

Desserts

Lemon meringue tart.	8€
Vanilla and red fruits éclair.	8€
Brunoise (finely diced) of exotic fruits, Rocket salad, espuma of coconut, and mango sorbet	7€

Formulas

Starter, Main course, Cheese, or Dessert	33€
Starter, Main course, Cheese, and Dessert	40€

Drinks are not included

Price in Euros

Taxes and service included