

Lunch menu

Only at lunchtime, excluding weekends.

Starter

Pea and mint iced soup,
goat's cheese and olive oil warm croustis.

Main courses

Snacked sea bream,
mashed potatoes with olive oil and chives,
crunchy vegetables in virgin olive oil.

or

Veal breast confit,
creamy polenta with cumin and parmesan, meat jus with parsley.

Desserts

Half Cévennes pélardon,
apple confit and mesclun.

or

Homemade lemon meringue tart.

Gourmet menu

Evenings only, weekends for lunch and dinner

Starter

Crunchy asparagus tagliatelle,
tomato confit, spring onion and carrot pickles, grated bottarga.

Main-courses

Fish soup,
roasted cod back, seasonal vegetable balls.

or

7-hour lamb shoulder confit,
smoothed carrots with tajine spices, roasted spring onion
and sautéed artichoke poivrade.

Fromage

Plate of 3 regional cheeses,
matured by Vincent Vergne, MOF.

Dessert

Acidulous rhubarb gazpacho,
almond financier.

Starter-Main course or Main course-Dessert : 26.00€ttc
Starter-Main course-Dessert : 34.00€ttc

Starter-Main course-Dessert: 40.00€ttc
Starter-Main course-Cheese-Dessert: 49.00€ttc