



## MENU

*The products on our menu come from our neighboring market gardeners, breeders, fishermen, winemakers...  
For the vitality of our countryside, because they are fresh, and to reduce environmental impact.*

### Starters

#### **Perfect egg,**

aubergine caviar base, crunchy vegetables,  
olive oil and lemon dressing.

#### **Mediterranean sea bream tartare with citrus,**

shallot and chives, basil and lime sorbet.

#### **Crunchy snow pea salad,**

sun-dried tomatoes and red onion, crispy plant-based nuggets,  
cream cheese and chive dressing.

€12

€15

€14

### Main Courses

#### **Roasted Mediterranean meagre fillet,**

broad bean cassalette with fish fumet,  
slow-cooked peppers infused with garlic.

#### **Sirloin steak from our regions,**

gratin dauphinois and mesclun salad, pepper sauce.

#### **Green asparagus risotto from the Gard,**

blanched and crunchy asparagus, potato foam.

€24

€28

€19



## Cheese

**House-marinated Pélardon,** €9  
with rosemary and pink peppercorns,  
served with a light mesclun salad dressed in walnut oil.  
**Selection of regional cheeses,** €13  
aged by Vincent Vergne, Master Cheesemaker (MOF).

## Desserts

**Fresh strawberries and strawberry gel,** €9  
almond granola and whipped spelt cream.  
**Vanilla cake,** €10  
pan-fried cherries with verbena and mozzarella espuma.  
**Dark chocolate "Caraïbe" tartlet,** €11  
toasted hazelnuts.

## Children's Menu

### Main Course

Breaded chicken strips or fish nuggets,  
served with fries

Or

Beef patty  
served with fries

### Dessert

Chocolate brownie & vanilla ice cream

Up to 12 years old – Main course and dessert €15

Drinks not included  
Prices in euros  
Taxes and service included