



Gourmet Menu

Starter

*Minted green pea velouté,
warm goat cheese croustis.*

Main Courses

*Mediterranean sea bream fillet,
seasonal garnish and vierge sauce.*

Or

*Free-range chicken supreme,
seasonal garnish and thyme jus.*

Cheese

*House-marinated Pélardon,
with rosemary and pink peppercorns, served with a light mesclun salad dressed in walnut oil.*

Dessert

*Rhubarb and apple gazpacho,
elderflower and almond financier.*

Starter–Main–Dessert: €40.00 (incl. tax)

Starter–Main–Cheese–Dessert: €49.00 (incl. tax)

Drinks not included

Prices in euros – taxes and service included