Gourmet Menu

Starter

Squash velouté,
Slow-cooked egg and pumpkin seeds.

Main Courses

Sea bass fillet,
seasonal vegetables and lemon butter sauce.
Or
Slow-braised beef shoulder,
seasonal vegetables and red wine sauce.

Cheese

House-marinated Pélardon goat's cheese,
with rosemary, pink peppercorns and baby mesclun dressed with walnut oil.

Dessert

Grand Marnier Parfait.

Starter–Main Course–Dessert: €40.00 incl. VAT
Starter–Main Course–Cheese–Dessert: €49.00 incl. VAT
Drinks not included
Prices in euros – Taxes and service included