

Pleasure Menu 33€

Starters

Organic egg cooked at low temperature, Luxeuil cured ham,
steamed spinach sprouts with garden oregano, Beaufort cheese emulsified cream

or

Cavaillon melon and tomato tartare with greek feta cheese,
Mackerel ceviche with virgin olive oil and lime

Main Courses

Provence style stuffed vegetables, mashed beef meat with confit tomato and herbs,
vegetable broth infused with tomato and basil, black olive tapenade

or

Fillet of whiting fish with crisp parmeggiano cheese, tartare sauce,
Bergamasca polenta croquettes breaded with Panko, young sprouts salad

Desserts

« **Crème caramel** » flavoured with orange blossom and emulsified combawa,
diced candied apple with star anise, white chocolate puffed rice crisp

or

Yellow peach gently poached in a syrup infused with verbena,
fresh blackcurrant and blackcurrant sorbet, sweet foccacia

Summer Menu 43€

Starters

Yellow poultry breast from Ancenis, rolled with piquillos and espelette pepper,
fresh goat cheese mousse with basil, tomato and fennel compote, toasted biscuit

or

Open ravioli with crayfish tails and eggplant caviar with pimentons,
red onions candied with red wine and fresh thyme, green olives, fresh capers and seafood bisque

Main Courses

Roasted southwestern duck breast, meat juice infused with tarragon and sweet mustard,
stewed swiss chards with mushroom

or

Filet of Halibut confit with black garlic and soy sauce,
chickpea puree with mashed black garlic, fried ravioli with ricotta cheese, yuzu lemon juice

Desserts

Small roasted apricots with acacia honey, confit apricots, apricot sorbet,
honeycomb and shortbread biscuit with rosemary and honey

or

Dark chocolate (70% Izaya) parfait cake, fresh mint soup,
fresh raspberries and raspberry jelly



-Net Prices-

