

ME NU



"Meurette" Organic Egg from Hillau Farm
Beef Caillette & Golden Croutons



Small Poultry Crust Terrine

Autumn Pickles



Roasted Pumpkin from the Vallée des 2 Sources
Roasted, Spaetzle, "Romesco" Cream, Broth



Smoked Salmon Chunks
Spicy Beetroot & Wafers Potatoes



Roasted Scallops

Citrus Sauce flavored with Lemon Blossom



Cassoulet Earth & Sea : Roasted Langoustine, Monkfish,
Hake Pudding with Foie Gras & Pig's Trotter



Veal Chuck Confit with Spices,
Cumin & Lemon



Simply Grilled Hereford Beef Prime Rib, Red Béarnaise
For Two Guests

(10€ extra per guest with menu, or, à la carte 42€ per guest)



Shoulder of Milk-Lamb from the Pyrénées Slowly Braised
Black Olive & Coriander Condiment



The Cheese Board *(extra 15€)*



Peppery Pear, Autumn Light Cream
Tonka Shortbread, Pear-Hazelnut Sorbet



Lemon Fondant Cake
Bitter Orange & Safran Ice Cream



Roasted Figs & Pistachio "Diplomate"
Citrus Ice Cream



Chocolate-Almond Zephyr with Espelette Pepper
Genoa Bread & Almond Ice Cream



You may prefer to pick into our Menu
Starter (21,00€), Main Course (32,00€), Dessert (15,00€)