

La Table de Biar

Lunch menu
Main Course - Desert 30€



Salad of free-range chicken breast wrapped in pancetta, barley & grilled vegetables

or

Salad of Mackerel served with yogurt sauce, roasted tomatoes, coriander and toast

or

Salad of courgettes from our garden, fresh sheep cheese, pine nuts and apricot

or

Roasted ½ free-range chicken marinated with rose harissa and served with caponata & garlic potatoes

or

Detox : Salad of buckwheat, artichoke, cabbage, sesame, cucumber, fresh herbs and lemon juice



Poached peach, yogurt and raspberry mousse

or

Watermelon, fresh mint, basil and homemade strawberry sorbet

or

Homemade seasonal perfumed sorbet or ice cream

or

Detox : Poached peach, yogurt and raspberry mousse



La Table de Biar

3-course Dinner menu 45€



Costebelle's Garden tomatoes, bread croutons, oregano and Mediterranean sardines

or

Cucumber marinated with lemon zest, sweet chilies and fresh sheep cheese

or

Salad of thinly sliced carrots with orange blossom, fresh herbs and Pata Negra



Mediterranean skewer of Kobe d'Oc, roasted tomatoes and potatoes with garlic

or

Marinated Line-fish salmon served with steamed courgettes and cereal risotto

or

Red pepper stuffed with barley, ricotta, pine nut & basil, served with caponata



Apricot tarte, yogurt ice cream and candied pistachio

or

Dark chocolate cheesecake, cherries and marinated oranges

or

Aged sheep cheese from Gerard Sigaud, homemade cherry jam and salad





La Table de Biar

Children's menu. Lunch : 16€ - Dinner : 25€



Lunch

Pasta salad, organic tomatoes, basil and free-rang chicken



Watermelon, homemade ice cream or sorbet

Dinner

Free-range chicken breast with mash potatoes



Chocolate cake and/or homemade ice-cream or sorbet





La Table de Biar

Formula to share 45€ per person. Small board 36€. Big board 66€



New potatoes and peas with coriander



Anchoïade, organic eggs and vegetables



Spring guacamole and buns in a pan (avocado, beans and peas)



Porchetta with herbs



Smoked brown trout, dill and lemon yogurt



Sheep cheese and hazelnut raisin bread



Plate of fruits and sorbets to share

The boards

Assorted deli meats, cheeses and other dishes

La Manade *for 1 person*

ou

La Folie *for 2 persons*

