

MENU

Nature, the very source of our culinary creations

STARTERS

PLURAL OF TOMATOES WITH BASIL

Stracciatella with pine nuts and tomato sorbet
14€

THE OYSTER FROM THE THAU LAGOON

Yuzu verbena gel, "vierge sauce" with seasoning
16€

MAIN COURSES

DUCK BREAST

Hash browns, apricot chutney and herb sauce
26€

VEGETARIAN DISH

Vegetarian steak in trompe-l'oeil
27€

TURBOT LIKE A PISSALADIÈRE

Sweet onions, anchovy emulsion, dried olives
29€

*Meat origin : France

DESSERTS

THE PEACH

Clafoutis, mascarpone mousse, white peach and rosemary sorbet
13€

CHOCOLATE

Mousse, cocoa tuile, sorbet and milk chocolate biscuit
14€

ASSORTMENT OF THREE CHEESES

Home-made jam
12€