



The Entrees

- Green Chartreuse marinated Trout, leek, avocado purée and cherry tomatoes. € 13
- Green beans and zucchini salad, grilled large shrimp, puffed rice. € 14
- Red beetroot gazpacho, mozzarella, cured pork shoulder and toasted bread tuile. € 11
- Beef tartare cut minute, potato croquettes and green salad. 90 g € 16 / € 28 160 g.

The Dishes

- Scallops à la plancha, grilled zucchini, smoked eggplant purée and confit tomatoes. € 21
- Fish of the moment, English peas purée infused with verbena, wood oven roasted carrots and mushrooms from the area. € 18
- Turkey oysters, saffron risotto and snow peas. € 18
- Rib eye steak for two (about 950g), sautéed potatoes, house made béarnaise sauce. € 36 per person

Desserts | 8€

- Cottage cheese or assortment of fine cheeses.
- Lemon-basil cream, citrus segments and almonds tuile.
- Raspberry-coconut Panna cotta, fresh berries, tonka bean mousse.
- Valrhona Chocolate tart, salted butter caramel.

And for our young guests, 12 € menu:

- Chicken or fish served with local ravioles and dessert child.