Taxes and service included

Cafeteria

**Alcoholic beverages reserved for guests taking meals. Thank you for your understanding**

Small cuttlefish *sautéed with garlic and chorizo, lightly spiced*

A dozen mussels au gratin *with garlic and parsley butter*

Homemade half-cooked duck foie gras au torchon

*Onion jam with red fruits*

Frog legs in parsley sauce

raw ham chiffonade

Charcuterie board (*for 2 people*)

Camembert cheese à la montagnarde

Dome of smoked salmon and shrimps

*With its Nico sauce*

Salad of prawns and scallops in parsley

*Chicken aiguillette, breaded soft-boiled egg, parmesan shavings*

Bernard and the whole team of the Mas de la Frigoulette

wish you bon appétit!

The Butcher's Corner

Prepared beef tartar

Rib steak **with your chosen sauce**:

*Parsley butter, Roquefort, green pepper, ceps,*

*Béarnaise served with gratin Dauphinois*

Rib of beef (*for 2 persons, minimum 1 kg 100)*

*(Price indicated for 2 persons*)

*Served with gratin Dauphinois and small vegetables*

Choice of sauce: Roquefort, green pepper, ceps, Béarnaise

*Large veal chop in a strong sauce*

*Crushed potatoes with truffles*

The Little Dishes

Spicy chicken yassa from ''Doudou

*With lime and coconut milk served with fragrant rice*

Lolo's lamb mouse with honey and rosemary

*Accompanied by a crushed potato with truffles*

Mother "Michelle"'s kidney with Madeira sauce

Calf sweetbread from father "Bernard" with morel sauce

Vegetarian dish

Vegetable lasagne and green salad

*All our dishes are accompanied by vegetable lasagne*

Salmon steak *with lemon cream and dill*

Fillet of Saint-Pierre *with lemon butter*

Skewer of prawns Thai style (*pineapple and sweet and sour sauce*)

Octopus stew Provençal style *served with tagliatelle*

Half-cooked tuna *with rougaille sauce*

**POTENCES**

*Served for 2 persons minimum*

*Price per person*

*The lamb stew*

*flambéed with whisky, served with chips and ratatouille*

*The beef stew*

*flambéed with whisky, served with chips and ratatouille*

*The mixed stew*

*lamb and beef flambéed in whisky*

*and served with chips and ratatouille*

*The sea gallows*

*flambéed with pastis, served with rice and ratatouille*

*(Prawns, king prawns, scallops, fresh salmon)*

Tartiflette from "Totoph"

Cheese board with three cheeses

Fresh fruit salad