



Feuilletés of ceps and wild mushrooms with fresh parsley emulsion	24
Seabream and salmon tartare marinated with lime and coriander, avocado, extract of celery, apple and cucumber	27
Vegetable soup <i>au pistou</i>	19
Parsnips cooked 3 different ways, soft boiled egg and bresaola	21
Duck foie gras « mi-cuit », <i>Guyot</i> pear chutney	26
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Veal rib, roasted vegetables, potato <i>purée</i> with olive oil	42
Pan seared King prawns, zucchini spaghetti, tomato <i>confit</i> with Parmesan <i>Reggiano</i>	44
<i>Petits Farcis Gratinés</i> , red pepper, zucchini and eggplant filled with spelt, black olives and fresh lemon segments with local goat cheese	32
Fillet of beef « Charolais », baby potatoes, sauté of wild mushrooms	43
Pan seared John Dory fillet, « <i>beurre blanc</i> » sauce, seasonal vegetables and rice from the <i>Camargue</i>	45
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Refined cheese selection, Fig , apricot and pineapple jam	18
Chocolate and hazelnut tart with red fruit sorbet	14
Rum baba infused with cocoa, vanilla sour cream and sautéed grapes	14
Crisply baked Madagascar vanilla puff pastry and black fruits	14
Homemade Ice cream: Bourbon Vanilla, Almond	
Homemade Sorbet: Red fruits, Exotic fruits, Lemon Yuzu, Mandarin mint, Chocolate	12