

## *Starters*

### *The essential:*

Half-Cooked Duck Foie Gras - Mixture of Young Sprouts Organic Bread with  
Vegetable Charcoal  
(Le Pain de la Terre)  
17.50€ (+5€ if in Menu)

### *Autumn Season:*

Salmon Gravlax with Vodka and Carvi  
Virgin Citrus Sauce  
14.50€

## *Dishes*

### *Sea side:*

Snacked Normandie Scallops Creamy Polenta with Parmesan  
€29 (with Truffle from LA BASTIDONNE +7€)

### *Land Side:*

French Beef Fillet - Crushed Agata Vigneronne Sauce  
28€ (with Truffle from LA BASTIDONNE +7€)

Provençal Lamb Packets and Feet according to Belle Maman's recipe  
27.50€

## Desserts

"I can't... I have Cheese":

Brillat Savarin Truffled by us (La Bastidonne Truffle)  
13€ (+3€ if in Menu)

"Too bad... I'm going to let myself be tempted":

Pavlova with Exotic Fruits, Chantilly Mascarpone  
10€

"Trust us, the Kitchen takes care of everything"

Delicacy made according to inspiration and the Market  
10€

"I promise, tomorrow I'll go on a diet":

"Very" Gourmet Coffee or Tea  
12.50€ (+3€ if in Menu)

### Menu Pitchoun (- 11ans)

Fresh Meat or Fish depending on the Market  
Chocolate Cake or Ice Cream  
Water Sirup  
15€

