

Starters

The essential:

Half-Cooked Duck Foie Gras Terrine, Mixture of Young Shoots
and Fresh Herbs, Organic Bread with Vegetable Charcoal (The Bread of the
Earth)

17.50€ (+5€ if in Menu)

Autumn Season:

Jerusalem artichoke velvet - pieces of Foie Gras and
Wild mushrooms

14.50€

Dishes

Sea side:

Snacked Normandie Scallops
Butternut Velvet - Cocoa Nibs Emulsion

29€

Land Side:

Paleron Charolais confit for 6 hours with Luberon wine
Braised Forgotten Vegetables with Spices

28€

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

27.50€

Desserts

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

Brie de Meaux garnished with apples flambéed with Calvados and walnuts
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 decidedly have no Will...":

Dark Chocolate Mousse with Cocoa Nibs (Xoco Gourmet) Salted Butter
Caramel
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€

