Traditional & modern cuisine

Culinary inspiration repecting seasonal products

and our local terroir.

Chef Arnaud Ajax - Pignier

Lunch Menu

2 Courses menu

Starter / Main Course or Main Course / Dessert

€32

3 Courses Menu

Starter + Main Course + Dessert

€42

Starters €14

Panko-breaded goat cheese "Cabécou", salad variations, beet vinaigrette

(Lactose - gluten - egg - sulfite)

Flame-grilled mackerel fillet, mustard foam, croutons

(Fish - gluten - mustard - lactose)

Main Courses €24

Grilled octopus tentacles, corn purée with browned butter,

grilled vegetables, fresh herb vinaigrette

(Mollusk - lactose - pine nuts)

Beef with Carrots

Braised beef chuck, roasted and glazed multicolored carrots

(Lactose - gluten - sulfite)

Desserts €12

Mille feuille pastry, salted butter caramel

(Eggs - lactose - gluten - nuts)

Roasted pineapple, pineapple sorbet

(Gluten)

Menu L'Essentiel €56

If you wish to substitute a starter or main course with a dish from the à la carte menu: supplement €6.

Starters

Perfect egg, mushroom assortment, rosemary foam

(Egg - gluten - lactose)

Crumbled crab, medley of vegetables, croutons

(Crustaceans - gluten)

Main Courses

Mediterranean sea bass fillet, roasted cauliflower, saffron broth

(Fish - lactose)

Gers duckling fillet, reduced blackcurrant sauce, butternut

(Lactose - sulphites)

Desserts

The 4 lemons, light yuzu mousse, lime crumble, yellow lemon sorbet, kaffir lime

(Lactose- egg - gluten - nuts)

Royal praline chocolate, chocolate ice cream

(Lactose - gluten - egg - nuts)

La Carte

Les Entrées

Perfect egg, mushroom assortment, rosemary foam

(Egg - gluten - lactose)

€16

Crumbled crab, medley of vegetables, croutons

(Crustaceans - gluten)

€20

Scallop ravioli, creamy Iberian lomo, coral reduction

(Mollusk - lactose - gluten - sulfite - egg)

€26

Duck foie gras terrine, seasonal fruit compote, brioche toast

(Gluten - lactose - sulfite)

€26

Maison Sturia - the expertise of French caviar

Selection of Oscietre caviar with iodized, milky, and olive oil flavors

€85 les 30 gr

PRIX TTC, TVA 10%, SERVICE COMPRIS - VIANDES D'ORIGINE FRANCAISE

Les Plats

A vegetarian craving?

Spelt risotto with mushrooms

(Gluten- lactose)

€24

Mediterranean sea bass fillet, roasted cauliflower, saffron broth

(Fish - lactose)

€26

Cod back, white wine butter with yellow wine and cod roe,

fried parmesan risotto, braised fennel

(Fish - lactose - sulfite)

€28

Gers duckling fillet, reduced blackcurrant sauce, butternut

(Lactose - sulfite)

€26

Beef fillet, pressed fried potato, béarnaise sauce

(Lactose - gluten - sulfite)

€38

PRIX TTC, TVA 10%, SERVICE COMPRIS - VIANDES D'ORIGINE FRANCAISE

Les Fromages

Selection of aged cheeses with its condiments

(Lactose - nuts)

€19

Les Desserts

Mille feuille pastry, salted butter caramel

(Eggs - lactose - gluten - nuts)

€12

Roasted pineapple, pineapple sorbet

(Gluten)

€12

Royal praline chocolate, chocolate ice cream

(Lactose - gluten - egg - nuts)

€14

The 4 lemons, light yuzu mousse, lime crumble, yellow lemon sorbet, kaffir lime

(Lactose - gluten - egg - nuts)

€16

PRIX TTC, TVA 10%, SERVICE COMPRIS

Children's Menu €15

Dishes

Homemade chicken tenders and mashed potatoes

Dessert

2 ice creams of your choice

Drinks

Syrup, Diabolo or Fruit Juice