

A la Carte



Starters

Gratin razor clams,
parsley butter, parmesan cheese

(Gluten - lactose - nuts - shellfish)

€16

Clams in the marinière style with vegetable cream,
flavored with lemongrass and ginger

(Sulfite)

€22

Daurade carpaccio, lime and pink berries, passionfruit vinaigrette

(Sesam)

€26

Duck foie gras terrine, clementine chutney, chestnut brioche

(Gluten)

€28

Dishes

Roasted salmon fillet, stir-fried soybean sprouts, Thai virgin sauce

(Fish - soy - sesame - nuts)

€34

Grilled octopus tentacles on the plancha, gremolata, piquillo coulis

(Mollusks - garlic)

€36

The farm chicken ballotine stuffed with herb butter, reduced juice

(Sulfite - garlic)

€34

Aubrac beef fillet, truffle sauce

(Lactose - gluten - nuts - sulfite)

€38

Choice of topping

Thai rice with coconut milk, Mashed potatoes, New potatoes, Greens



Rigatoni pasta platter, sauce of your choice

Spicy tomato sauce

(Gluten)

€22

Truffle sauce

(Gluten - lactose - fruits à coque)

€26

Cheeses

Selection of ripened cheeses with its condiments €19

(Lactose - nuts)

Desserts

The Chocolate Dome €15

Genoa cake biscuit with cocoa and almond paste, caramel fleur de sel, dark chocolate, milk chocolate and hazelnut glaze

(Egg - gluten - lactose - nuts)

Parlova with exotic fruits €14

French meringue, lactose-free whipped cream, compote of fresh exotic fruits

(Egg)

The roasted pineapple with coconut €12

Vanilla gel and Sicilian lemon sorbet.

(Lactose - nuts)

Children's Menu

€15

Dishes

Piece of meat or Fish of the day depending on arrival

Accompaniment

Mashed potato or cherry tomato skewer

Dessert

2 ice creams of your choice

Drinks

Syrup, Diabolo or Fruit Juice

Menu - 3 juin

2 Courses Menu

Starter / Main Course

or

Main Course / Dessert

€ 44

Starters

Bundles of green asparagus, mousseline sauce

(Lactose - egg - nuts)



Gratin razor clams, parsley butter, parmesan cheese

(Gluten - lactose - nuts - shellfish)

Main Courses

The farm chicken ballotine stuffed with herb butter, reduced juice

(Sulfite - garlic)



Sea bream fillet, potato pancake, aioli syphon

(Fish - lactose)

Desserts

Pavlova with red fruits

(Egg)



Chocolate tartlet

(Lactose - gluten - egg)