

STARTERS

Local corn cream

Chorizo croquette • popcorn • parmesan espuma

Duck Foie Gras *extra €9*

Plum chutney with cider vinegar • ginger caramel

Bruschetta with black figs & house-smoked duck breast

Goat cheese • tomato confit • our own honey • arugula

Mackerel rillettes with Orléans mustard

Fresh cheese • crispy waffle • zucchini spaghetti with samphire & black sesame

Plate of Normandy 'Fines de Claire' Oysters

Lemon • Shallots • Red vinegar "Martin Pouret" • *6 oysters*

MAIN COURSES

Iberian pork pluma

Roasted local apple • celeriac and confit purée • sweet and sour sauce with honey and cider

Local aged Sirloin *extra 12€*

Hand cut fried potatoes • green pepper sauce

Fish of the moment

Potato gnocchi • wilted spinach with capers • lobster bisque with ginger

Conchiglioni stuffed with braised veal

Gratinated with mozzarella • eggplant purée • fava beans and mushrooms • green olive jus

Dish of the moment *(may have a supplement)*

• On the blackboard

DESSERTS

Roasted Solliès figs with Muscovado and Banyuls • brioche • stacciatella ice cream

Chocolate & local pear entremet • crunchy feuillantine • pear sorbet

Creamy Lime Dessert • genoa almond biscuit • coconut caramel • meringue

Artisanal ice cream (2 scoops for children or 3 scoops for adult) • flavors upon request • caramelized peanuts • crumble

Plate of local cheeses *extra €7 - 4 pieces or instead of your dessert*

STARTER / MAIN COURSE

OR

MAIN COURSE / DESSERT

€30

STARTER / MAIN COURSE / DESSERT

€36

