



### **Starters**

**Fresh Old Tomatoes 22€**

Burrata espuma

**Swordfish ceviche 24€**

Citrus marinated

**Beef Carpaccio 24€**

**Foie gras terrine 26€**

Chutney and toast

### **Main Dishes**

**Lamb Shoulder 38€**

Confit with thyme, crispy polenta

**Fish of the Day 38€**

Snacked, small spelt and virgin fennel

**Vegetables Cocotte, our gardener's selection 28€**

**Aged cheese cart from Les Bories 22€**

### **Desserts**

**Iced velvet with strawberries from Carpentras 19€**

Lemon and basil sorbet

**Hot chocolate lava cake 19€**

Almond ice-cream

**Raspberry mille feuille perfumed with anise 19€**

Marbled quenelle

Our recipes can contain major allergens (EU regulation 1169/2011)

The list is available upon request

**All our meats are from UE. Net prices in Euros**