



## ***Easter Menu 2019***

### ***The Gamberonies***

*A la plancha, green Asparagus and Citrus fruit, Crispy Angel hair*

Or

### ***The Duck Foie Gras Terrine***

*Rhubarb comfit and crispy, Wild herbs*

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### ***The Rack of Lamb***

*White asparagus, Provence's Olive, Juice*

Or

### ***The Coalfish***

*A la plancha, Creamy peas with basil, Carrots with orange*

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### ***Bories' refined Cheese plate***

*Mr Vergne: Master refiner in Nimes*

*Mr Pellegrini: Master refiner in Isle / Sorgue*

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### ***The Chocolate-flavored Surprise***

*75 Euros per person (without drinks)*