

Bistro Side

Lunch from Monday to Friday

Grilled butcher's piece 250g, homemade fries, green salad and reduced juice with black garlic 23€

Small Galician-style octopus, roasted potatoes, virgin tomatoes, peppers and basil 21€



Pulled chicken salad, mushrooms, tomatoes, cucumber, hard-boiled egg, crispy bacon and remoulade sauce 19€



Heirloom tomatoes with pistachio pesto, creamy burrata and coppa from the Beauregard farm 19€



Homemade anchoïade like an aioli, raw vegetables, potatoes in olive oil and croutons 18€



Mozzarella and spinach tortellini, tomato tartare with olive oil, poultry jus with sage and lemon 21€



To finish

Traditional Tiramisu with coffee 9€



Light chocolate praline mousse 9€



Freshness of marinated strawberries and verbena sorbet 9€



Soja



Crustacés



Coquillages



Sésame



Fruits à coques



Moutarde



Arachide



Lactose



Céleri



Gluten



Poissons



Œuf

Evenings and Saturdays & Sundays noon

Menu (Starter + Main course + Dessert) 37 €

Gustatory walk in 5 stages 58€

*Served for all guests from a selection from the menu
and the inspiration of the Chef... Let yourself be guided*

Starters

Gard tomatoes marinated then burnt, creamy mozzarella with grilled pistachios, tomato vinaigrette with Mezcal 13€



Beef gravlax with pepper and port, fine roasted melon purée, green apples with verbena vinegar 17€



Raw Mediterranean bluefin tuna, watermelon compression with seaweed and lemon gel 19€



Dishes

Around the carrot: candied in their juice, in sesame hummus, in pickles, crispy and lightly roasted in vinaigrette 21€



Piece of confit poultry, roasted aubergine babaganoush with lemon, grilled spring onions and juice of a pine nut praline 25€



Flame mackerel, pea tapenade, smoked leek emulsion and currant vinaigrette 24€

Desserts

Poached peach with verbena, pistachio praline, whipped basil ganache and crispy granola 12€



Charcoal cabbage, black sesame ganache and praline, black garlic gel and fig compote 13€



Lightly stewed raspberries and peppers, mascarpone mousse with Espelette pepper, thin crispy leaves 12€



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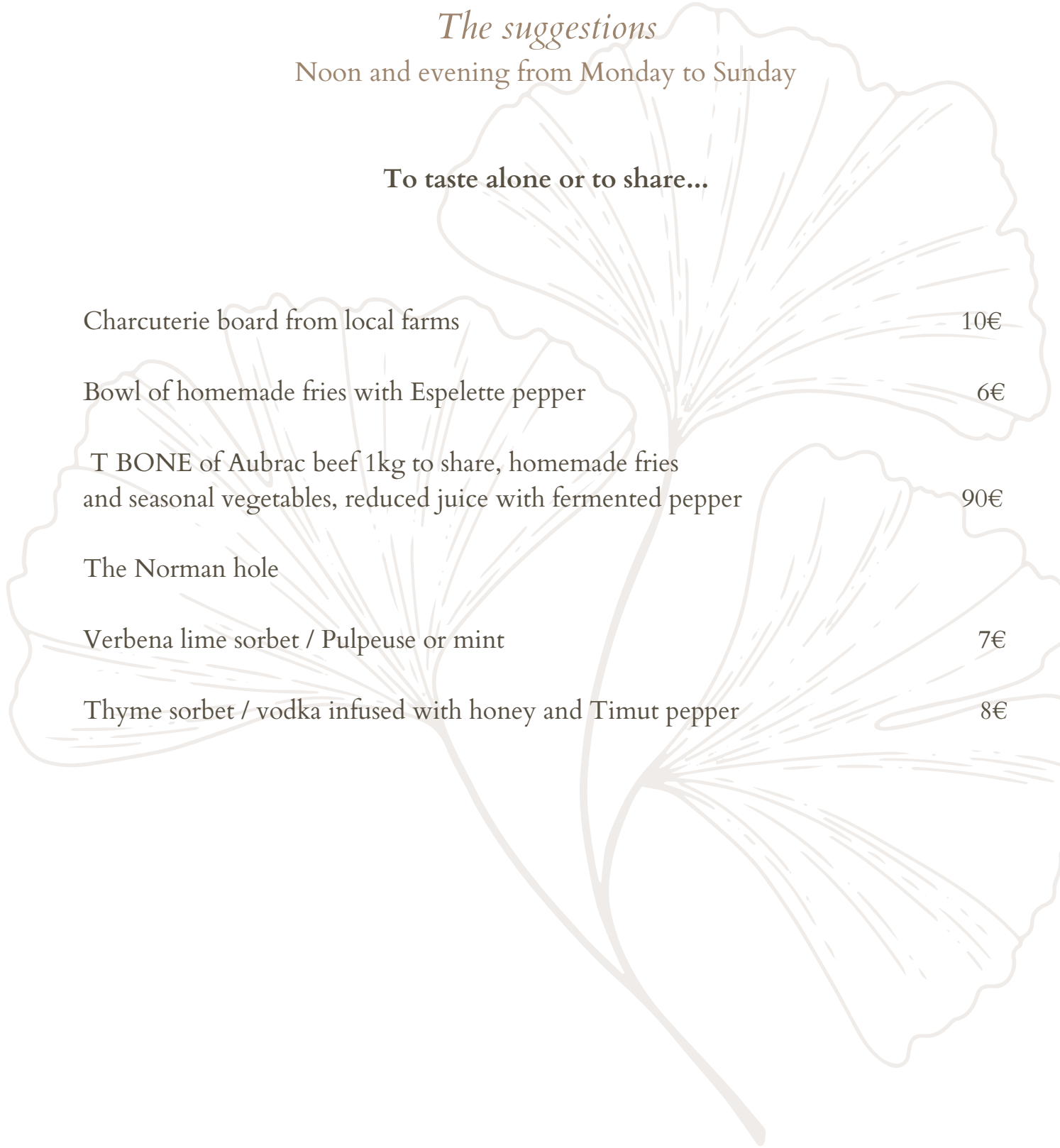


Œuf

The suggestions

Noon and evening from Monday to Sunday

To taste alone or to share...



Charcuterie board from local farms	10€
Bowl of homemade fries with Espelette pepper	6€
T BONE of Aubrac beef 1kg to share, homemade fries and seasonal vegetables, reduced juice with fermented pepper	90€
The Norman hole	
Verbena lime sorbet / Pulpeuse or mint	7€
Thyme sorbet / vodka infused with honey and Timut pepper	8€

Childrens menu

Green salad

Steak & chips

Or

Fish & Chips

A scoop of ice cream of your choice

15€

All our dishes on the menu are also available in a child-friendly version