

Spring inspirations

First course

Fusion of Gard asparagus and Occitanie strawberries, seasoned with black olive 12€

Trout tartare from our rivers with citrus fruits and combawa emulsion 14€

Pressed organic AOP bull from Camargue, Thai style 15€

Main course

Aveyron guinea fowl supreme cooked twice, creamy serpentine and French peas 36€

Fillet of Mediterranean mulberry, Tobiko white butter and fennel in two ways 32€

Variation of the market according to the inspiration of the Chef 28€

Our Chef offers you a discovery of seasonal vegetables cooked according to his inspiration and what nature offers us

Dessert

Antan gourmet coffee 16€

Variation of sweets in memory of our childhood snacks, served with tea or coffee

Duo of white and dark chocolate and crunchy praline 12€

Roasted pineapple with olive oil caramel and planter ice cream from Maison Terme 12€

To share

€ per person

Smoked salmon plate 9€

Trout tartare from our rivers with citrus fruits 12€
(2,14)*

Pressed organic AOP bull from Camargue, Thai style 12€
(1,7,8,11)*

Gard asparagus seasoned with black olive 9€
(11)*

Market variation 12€

Plate of sweets 12€

Duo of chocolate and praline pieces 9€
(11,13,14)*

Roasted pineapple and olive oil caramel 9€
(1,10,14)*

* 1:alcohol, 2:fish, 3:peanut, 4:pork, 5:celery, 6:sesame, 7:shellfish, 8:soy,
9:shellfish, 10:egg, 11:nuts, 12:mustard, 13:gluten, 14:lactose