

“Hygge” – *to share*

Charcuterie Board.....	18€
Cheese Board.....	18€
Mixed Board.....	21€
Sweet Board.....	14€

Chickpea hummus with black sesame and toast.....	8€
Grilled octopus tentacles with gremolata sauce.....	16€
Bowl of fresh fries.....	5€
Roasted Camembert with honey and Provençal herbs...	15€
Fuet to share (150g).....	9€

STARTERS & MAINS

Tuna tataki with soy sauce and wasabi, julienne of crisp vegetables and Chinese cabbage *2/3/6/8/12	12€
Summer gazpacho and parmesan mousse	10€
Hand-cut Aubrac beef tartare , traditional or Parisian style *3/10/12	15€
The Vicha burger inspired by the Chef *10/11/12/13/14	21€
Bavette d'Aubrac pepper sauce *14	23€
French chicken supreme with béarnaise sauce *10/12/14	21€
Rack of Lamb with chimichuri sauce	29€
Chickpea falafel with fresh herbs and mint yogurt *3/6/11/12/13/14	18€
Royal sea bream from the bay of Aigues Mortes, exotic vierge sauce *2/3/11	24€
The 1.2kg piece of Aubrac meat of the moment with pepper sauce *14	129€

SIDES

Homemade Fries	5€
Potato espuma	5€
Creamy zucchini with cumin, duo of peppers and cherry tomatoes	6€
Purple eggplant caviar and bundles of green beans with bacon, Cailar herb salad.....	9€

SWEETS

Roasted apricots with rosemary and a scoop of yogurt ice cream from Maison Termes	10€
Café gourmand Provençal: coffee, soft chocolate caramel / strawberry tartare /	14€
Rice pudding with bourbon vanilla / sand rose *3/10/11/13/14	
Dark chocolate and praline mousse , salted peanut pieces and tonka crumble *3/10/11/13/14	12€
Plate of cheeses – 3 kinds	12€
– 5 kinds	18€

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