



STARTERS

EARTH 23 €

Steak tartare of beef Italian style, tartufata

Tatin of shallots with foie gras, Porto reduction

Goat cheese ravioli, walnut vegetables soup

SEA 23 €

Mackerel marinade, fennel and cucumber in pickles, green gazpacho

Pissaladière of sardines with liquorice

Langoustine ravioli, creamy and light bisque

MAINS

EARTH 36 €

"Boston" beef tournedos, mashed potatoes with olives and spring onions

Poultry fillet with morel sauce, variation around the sweet potato

Ceps with parsley, perfect egg, parmesan and arugula

SEA 36 €

Grilled ombrine tournedos, aubergine caviar burnt over a wood fire, lemon whipped butter

Red mullet fillets stuffed with green tapenade, ratatouille, bone juice

John Dory fillet, zucchini spaghetti and raw fennel, virgin sauce

Return from the market 36 €

Casserole of fresh seasonal vegetables 28 €

SPECIALTIES

Huitres Fines de Claires IGP 18€ for 6 - 36€ for 12

Specialties to order 24 hours in advance

Pan-fried duck foie gras escalopes with roasted seasonal fruits 28 €

Lobster lasagna with asparagus tips 48 € / pers
For 2 pers

Specialties for 2 people

Sea bass in salt crust 45 € / pers

Prime cut of beef 900g 42 € / pers

MENUS

Just good: starter + main course 56 €
or main course + dessert 49 €

Even better: starter + main course + dessert 62 €

Children menu (children under 12):
main course + dessert + syrup 18 €

It is preferable to order desserts at the beginning of the meal.

DESSERTS

16 €

Homemade Finger Bueno: crispy praline and hazelnut ganache

Lemon tuile, brick pastry, creamy and lemon sorbet

Selection of cheeses

Strawberry baba

Raspberry Eclair

Dessert of the day