

Starters

The essential:

Half-Cooked Duck Foie Gras - Mixture of Young Sprouts Organic Bread with
Vegetable Charcoal
(Le Pain de la Terre)
19.50€ (+5€ if in Menu)

Autumn Season:

Cod Gravlax
Virgin Citrus Vanilla Beetroot Sauce
14.50€

Dishes

Sea side:

Bourride of Monkfish with Toasted Saffron
String Bread and Aioli
€29

Land Side:

Shoulder of Suckling Lamb Confit with Honey (IGP Pyrenees)
Dried Fruits and Glazed Vegetables of the Moment
32€ (+3€ if in Menu)

Provençal Lamb Packets and Feet according to Belle Maman's recipe
27.50€

Desserts

"I can't... I have Cheese":

Brillat Savarin Truffled by us (La Bastidonne Truffle)
13€ (+3€ if in Menu)

"Too bad... I'm going to let myself be tempted":

Pavlova with Exotic Fruits, Chantilly Mascarpone
10€

"Trust us, the Kitchen takes care of everything"

Delicacy made according to inspiration and the Market
10€

"I promise, tomorrow I'll go on a diet":

"Very" Gourmet Coffee or Tea
12.50€ (+3€ if in Menu)

Menu Pitchoun (- 11ans)

Fresh Meat or Fish depending on the Market
Chocolate Cake or Ice Cream
Water Sirup
15€

