

## *Starters*

### *The essential:*

Half-Cooked Duck Foie Gras Terrine, Mixture of Young Shoots  
and Fresh Herbs, Organic Bread with Vegetable Charcoal (The Bread of the  
Earth)

17.50€ (+5€ if in Menu)

### *Some freshness*

zucchini and its flower stuffed with bush and herbs

14.50€

## *Dishes*

### *Sea side:*

Large Shrimp Flambées with Cognac,  
Fregola Sarda in Risotto with Crustacean Cream

29€

### *Land Side:*

Grilled Veal Chop and Gremolata  
potato rosette and raw ham

31€ (+3€ if in Menu)

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

27.50€