

## *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*

Like a Lasagna  
Wild Mushrooms, Butternut Squash and Fresh Goat Cheese

14.50€

## *Dishes*

### *Sea side:*

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

29€

### *Land Side:*

Grilled Beef Fillet  
potato rosette and raw ham

29€

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

27.50€

# Desserts

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

Refined and Fresh Goat Cheese and Olive Oil (*La Tour d'argues Pampilles et Barbichette*) 12.50€ (+3€ if in Menu)

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

Pavlova with Red Fruits, Mascarpone Whipped Cream, Pollen Rain  
(L'Epouvantable Grambois)

10€

## "What if happiness was at the end of the spoon?":

Lightly Milk Yogourt Frozen Emulsion Madeleine with Honey

10€

## "Trust us, the Kitchen takes care of everything"

Delicacy made according to inspiration and the Market

10€

## "I decidedly have no Will...":

Dark Chocolate Mousse with Cocoa Nibs (Xoco Gourmet) Salted Butter  
Caramel

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€

