



## Classic Menu Spring – Summer 2023

Classic Menu : 40€ per person (including taxes)

Starter – Main Course (Fish OR Meat OR Vegetarian) - Dessert

Mineral Water - Tea or Coffee

Regional Wine 6,80€ per person (including taxes) or AOC Wine 9,50€ per person (including taxes)



### Starters

Tomato and spring vegetable bruschetta, rocket bouquet, Espelette red chilli pepper sorbet 

Octopus salad with spring vegetables and grapefruit

Tomato gazpacho, mozzarella burrata and rhubarb 

Spiced carrot fritters, mustard sprouts and Greek style sauce 

Courgette and feta pie, mesclun salad 

Cooked and raw radish with breadcrumbs 



### Fish

Linguine with mussels and cockles, shellfish sauce, spring vegetables and fried leeks

Trout with roasted green asparagus and a white chocolate butter sauce

Breaded cod filet, pearl barley and carrots



### Meat

Lamb shoulder confit with herbs and roasted hazelnuts, potatoes, and artichokes

Roasted veal roulade, basmati rice, peas and broad beans

Stir-fried turkey with honey and soy, noodles, and aubergine



### Vegetarian Dishes

Leek and goats cheese parcel, ratatouille style pan-fried vegetables

Tomato stuffed with a vegetarian filling, tomato coulis and snow peas



### Desserts

Traditional molten chocolate cake with raspberry center and strawberry sorbet with sweet mint

Rhubarb tart, sorbet of the day

Lime crème brûlée

Strawberry Melba

Light vanilla cream, kiwi in two ways and crunchy crumble

