

Lunch Menu Panoramic Terrass

Starters

- Pikeperch and Sea Bream Tartar with Thai Soup Jelly and Water Bindweed 16 €
Melon Balls Steeped in Marsala with Mascarpone and Crispy Ham Shavings 11 €***
Tomato and Sage Gazpacho with Taggiasche Olives 12 €
Caesar Salad with King Prawns and Marinated Salmon 16 €

The Large Dishes

- Around the Beef... 24 €
Around the Salmon... 22 €
Around the Vegetables... 18 €*

From the sea

- Grilled Sea Bass with Dried Fennel, Pesto and Orange and Yellow Carrot Pulp 25 €
Plain Griddled Swordfish with Espelette Chilli Pepper, Piquillo Pepper Coulis and Piperade 20 €***
Scallops with Frothy Coconut and Prawn Sauce, Crunchy Bean Sprouts, Mango and Carrot 24 €

From the Land

- Pork Pluma with Rich Lomo Sauce, Panisse Chickpea Cake Fries and Seasonal Vegetables 23 €
Grilled Aveyron Lamb Chops In Lemon Thyme with Summer Vegetables 25 €
Argentinean Sirloin Steak with various Sauces and Potatoes in Savory 25 €
Origin of Beef meat : borned, grown and slaughtered in Europe (except Argentinean Beef)

Cheese

- Chaource, Faisselle and Ossau Iraty Served with Honey and Artisan-made Bread 10 €

Sugarred Instants

- Crunchy Speculoos Biscuit with Caramel and Peanut Mousse and Chocolate Chips 12 €
Hazelnut Dacquoise with Light Lemon Cream and Crushed raspberry 12 €
Green Apple Mousse in a Meringue Shell with Runny Coconut Caramel 12 €
Strawberries in Samba Syrup with Sesame Seed Nougatine, Frothy Yoghurt and Exotic Fruit Sorbet 12 €
Apricot Dessert with Sweet Almond Cake and Peppermint Espuma 12 €
Fruit Brochette with a Choice Of Sauces 10, 50 €**
Gourmand Coffee 9 €

Chrono' 29.00 €***

One Main Course (*Market Day Meat or Fish*)
& 1 Glass of Wine
(Our Head Waiter selection White, Red or Rosé)
or ½ Bottle of Mineral Water
& 1 Coffee

30.00 €**

Starter & Main Course
Or
Main Course &

36.00 €**

Starter, Main Course
&
Dessert

* Vegetarian

** Selection from our lunch or Market Day Menu

*** Concerned products by diminution of VAT to 5,5%, including tax deduction

Our Wine Selection (from our Carte):

2008 St Nicolas de Bourgueil Cherreau Carré Loire 28 € - 1997 Château lestage Simon Haut Médoc 57 €
2005 Givry Domaine Ragot 34 € - 2007 Crozes Hermitage 34 € - 2004 Château Haut Beau Séjour Saint Estèphe 55 €

Net Prices – Service included