

**THE CARTE**

*STARTERS*

---

**CRAB MEAT with coconut milk & ginger** 22€  
Coriander guacamole / orange emulsion / curry oil

**DUCK FOIE GRAS Terrine** 24€  
Strawberry chutney with balsamic / homemade brioche

*MAIN COURSE*

---

**TURBOT FILLET** 35€  
Artichokes in textures / small potatoes / summer truffle sauce

**BEEF FILLET** 36€  
Mashed potatoes croquette / shallot confit / sucrine salad / choron sauce

*CHEESE & SALAD OF FORVILLE*

---

**FRESH AND RIPENED GOAT CHEESE FROM PEYMEINADE** 13€

**COMTE** 18 months 13€

**LAGUIOLE CHEESE** 13€

**SLATE** with the 3 cheeses to share 25€

*DESSERTS*

---

**PROFITEROLES OF MY CHILDHOOD** 13 €  
Homemade vanilla ice cream / chocolate sauce

**ICE CREAMS & SORBET HOME MADE** 13 €

**MENU DU CLOS**

**In 3 courses** starter, main course, cheese or dessert 45 €

**In 4 courses** starter, fish, meat, cheese or dessert 57€

**STARTERS 16€**

**FARM EGG PERFECTLY COOKED**

Girolles mushroom with hazelnuts / grilled eggplant caviar / parmesan emulsion

**SUMMER VEGETABLE TERRINE**

Sweet pepper coulis / goat cheese mousse / salad

**MAIN COURSE 24€**

**COD FISH with a basil crust**

Conchiglioni with ricotta / vegetable and bouillon of the “soupe au pistou”

**QUAIL boneless**

Polenta croquettes / cherries in port / fennel in textures

**DESSERTS 13€**

**VANILLA MADAGASCAR**

« Millefeuille » / salted butter caramel

*Madère Barbeito "Bual 5 ans" 7cl 5€*

**POACHED PEACHES WITH VERBENA**

Hazelnut biscuit / lemon jelly / verbena ice-cream

*Rhône: Vidal-Fleury Muscat de beaumes de Venise 7cl 5€*

Every dish from this menu can be chosen à **LA CARTE**

All taxes included price

**TASTING MENU**

**66€**

In 5 courses, served for all the guests on the table  
Last order: 13h15 / 21 h 00

*Amuse-bouche*

\*\*\*

**CRAB MEAT with coconut milk & ginger**  
Coriander guacamole / orange emulsion / curry oil

\*\*\*

**FARM EGG PERFECTLY COOKED**  
Girolles mushroom with hazelnuts / grilled eggplant caviar / parmesan emulsion

\*\*\*

**TURBOT FILLET**  
Artichokes in textures / small potatoes / summer truffle sauce

\*\*\*

**QUAIL boneless**  
Polenta croquettes / cherries in port / fennel in textures

\*\*\*

**DESSERT TO CHOOSE IN THE CARTE OR MENU DU CLOS**

**Discover our wine pairing, 7cl with each course**

\* *Menu du Clos in 3 courses : 22€*

\* *Menu du Clos in 4 courses : 28€*

\* *Tasting menu in 5 courses : 34€*

All taxes included price

**LUNCH MENU**

**LUNCH MENU**

A nice market menu with a choice between 1 starter / fish or meat / café gourmand

Only for the lunch from Monday until Friday

Main course + café gourmand	19€
Starter / main course	23€
Starter / main course / cheese of the day or café gourmand	28€