

THE CARTE

STARTERS

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| MEDITERRANEAN SWORDFISH | 21€ |
| Like a ceviche with basil / peaches & nectarine | |
| DUCK FOIE GRAS Terrine | 24€ |
| Figs chutney with balsamic / homemade brioche | |

MAIN COURSE

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| BLUE LOBSTER | 47€ |
| Risotto with summer truffle / bisque emulsion | |
| VEAL SWEETBREAD | 36€ |
| Dauphine potatoes / girolles mushroom / zucchini | |

CHEESE & SALAD OF FORVILLE

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| FRESH AND RIPENED GOAT CHEESE FROM PEYMEINADE | 13€ |
| COMTE 18 months | 13€ |
| ISOLIEN FROM ISOLA 2000 | 13€ |
| SLATE with the 3 cheeses to share | 25€ |

DESSERTS

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| CHOCOLATE GRAND CRU & KUMQUATS | 13 € |
| Creamy on a thin crunchy tartlet / mandarin sorbet | |
| 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€

REVISITED TOMATO & MOZZARELLA

Cherry tomatoes stuffed with burrata / yellow tomato sauce /
buffala emulsion / salad & pesto

MACKEREL & CUCUMBER

Cucumber cannelloni with mackerel and fresh cheese / smoked Greek yoghurt /
cucumber jelly with mint like a tzatziki

MAIN COURSE 24€

SEA BASS WITH IBERIAN CHORIZO

Paimpol beans in textures / flat beans / chorizo emulsion

CONFIT BEEF SHOULDER

Mashed potatoes with olives / confit tomato / parmesan crumble

DESSERTS 13€

VANILLA MADAGASCAR

« Millefeuille » / salted butter caramel

POACHED PEACHES WITH VERBENA

Rice pudding with verbena / fresh hazelnuts / redcurrant sorbet

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

MEDITERRANEAN SWORDFISH

Like a ceviche with basil / peaches & nectarine

REVISITED TOMATO & MOZZARELLA

Cherry tomatoes stuffed with burrata / yellow tomato sauce /
buffala emulsion / salad & pesto

BLUE LOBSTER

Risotto with summer truffle / bisque emulsion

CONFIT BEEF SHOULDER

Mashed potatoes with olives / confit tomato / parmesan crumble

DESSERT TO CHOOSE IN THE CARTE OR MENU DU CLOS

Discover our wine pairing, 7cl with each course

** 3 glasses wine of 7 cl : 22€*

** 4 glasses wine of 7 cl : 28€*

** 5 glasses wine of 7 cl: 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

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