

THE CARTE

STARTERS

FARM EGG PERFECTLY COOKED 21€
Jerusalem artichoke with truffle / artichokes / barigoule emulsion

DUCK FOIE GRAS TERRINE 24€
Winter fruit chutney / salad / home-made brioche

MAIN COURSE

SCALLOPS 35€
Parsnip cream / mashed parsnip & celery root / bacon emulsion

IRISH RIB EYE STEAK 36€
Girolles mushrooms / dauphine potatoes / meat sauce

CHEESE & SALAD OF FORVILLE

BRIE DE MEAUX with truffle 13€

COMTE 18 months 13€

ISOLIEN FROM ISOLA 2000 13€

SLATE with the 3 cheeses to share 25€

DESSERTS

ILE FLOTTANTE generous and gourmet 13 €
Homemade crème anglaise

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€

TUNA in a sour tartare with granny apples
Pumpkin condiment/ whipped cream with celery/ Sarasin chips

SNAIL AND LACTARIUS SANGUIFLUUS MUSHROOM
Chestnut soup / smoked bacon / garlic and parsley emulsion

MAIN COURSE 24€

PRAWNS

Gnocchi with herbs / roasted mushrooms / bisque emulsion

CONFIT LAMB SHOULDER WITH ZAATAR

Chickpeas hummus / carrots with cumin / coriander / pomegranate

DESSERTS 13€

VANILLA MADAGASCAR

« Millefeuille » / salted butter caramel

APPLES from Astros Castle in Vidauban in declination

Like a tatin pie restructured/ caramel parfait/ granny smith apple sorbet

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

TASTING MENU

66€

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

Amuse-bouche

TUNA in a sour tartare with granny apples

Pumpkin condiment/ whipped cream with celery/ sarrasin chips

FARM EGG PERFECTLY COOKED

Jerusalem artichoke with truffle / artichokes / barigoule emulsion

SCALLOPS

Parsnip cream / mashed parsnip & celery root / bacon emulsion

CONFIT LAMP SHOULDER WITH ZAAATAR

Chickpeas hummus / carrots with cumin / coriander / pomegranate

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

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