

LES MENUS

Menu "Retour du Marché" : 34 €

Food and wine pairing : 25€

Starter, main course and dessert

*From May to October, this menu is only available at lunch
(from Thursday to Sunday, except public holidays).*

Menu Hautpoul 3 plats: 49€

Food and wine pairing : 25€

Confit trout, red pepper coulis, quinoa with fresh herbs

or

Tomatoes and mozzarella revisited

...

Snacked white tuna, spelt risotto, glasswort

or

Roasted veal, all about carrots

...

Pavlova, whipped cream, blackberries and figues jam

or

Chocolate and raspberries, iced raspberries

Menu Toulouse-Lautrec 4 plats : 65 €

Food and wine pairing : 30€

Mi-cuit foie gras in sweet wine, melon sorbet

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Arctic char, limoncello sabayon, aubergine caviar and courgettes sauteed

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Roasted veal, all about carrots

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Warm mirabelle plum tart and lemon sorbet

A selection of local cheeses (*with supplement*): 15 €

(David Bernat affineur)

LA CARTE

Première assiette

Confit trout, red pepper coulis, quinoa with fresh herbs	21 €
Tomatoes and mozzarella revisited	19 €
Mi-cuit foie gras in sweet wine, melon sorbet	25 €

Deuxième assiette

Snacked white tuna, spelt risotto, glasswort	28 €
Roasted veal, all about carrots	30 €
Arctic char, limoncello sabayon, aubergine caviar and courgettes sauteed	29 €

Notre sélection de fromages

A selection of local cheeses (David Bernat Affineur)	15€
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Pour terminer

(In order to serve you better, please choose your dessert at the beginning of your meal)

Pavlova, whipped cream, blackberries and figues jam	17 €
Chocolate and raspberries, iced rapberries	17€
Warm mirabelle plum tart and lemon sorbet	17€



Viandes origine France

Prix Nets - Service compris