

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

“Perfect egg”, potatoes emulsion, basil, nuts and grapefruit

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Snacked white tuna, spelt risotto, glasswort

or

Roasted veal, all about carrots

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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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Jewfish, cauliflower variation, coffee emulsion

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Roasted veal, all about carrots

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Rum baba and citrus

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

(David Bernat affineur)

LA CARTE

Starter

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 €

Main course

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

A selection of local cheeses

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

(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