

# Formule déjeuner

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## Starters

Marinated Mediterranean little tunny, pickled red cabbage, yogourt sauce

Puff omelette with mushrooms, salad

## Main courses

Grilled Mediterranean grey mullet on skin, green beans, warm Koji vinaigrette

Aveyron pork loin confit and lacquered in the oven *(FR)*, haricot beans and vegetables gratin, gravy

## Desserts

Almond shortbread tartlet, fermented citrus curd, Italian meringue

Roasted apricot, thyme and rosemary caramel, madeleine, roasted yeast ice cream

## Lunch Menu

*Served at lunch on Tuesdays and Fridays, except on public holidays*

<b>Starter + Main course ou Main course + Dessert</b>	<b>21 €</b>
<b>Starter + Main course + Dessert</b>	<b>28 €</b>

***A cover without meal, accompanying or not honoured will be charged 15 €.  
No children's menu.***

**For more details on wines by the glass  
and the vintages, ask us!**

*Please inform us if you have any food allergies or special dietary requirements. Traces of allergens may be present in dishes.  
The list of allergens is available on request.*

*Net prices, taxes, service and Nordaq filtered still or sparkling water included.*

