

Formule déjeuner

Starters

Young swiss chard and mushroom salad,
peanut sauce, puffed rice,
raw chestnut mushrooms

Half-cooked tomato, fresh sheep's cheese,
herb salad, sheep's cheese crumble,
pickles and vegetable oil

Main Courses

Fish of the day, Niçoise vegetables,
wild shrimp juice, basil
or

Piece of beef (FR),
rocket and samphire, confit dashi eggplant,
spelled, malted yeast

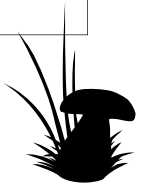
Side dish to share: creamy sheep's cheese
polenta, dried seaweed and shiitake
bread powder

Cheese

Dessert

Apricot and elderberry syrup sorbet,
smoked cream, almond Amaretto biscuit,
blueberries

*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.*



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2 Courses Lunch Menu

Starter + Main course
or **Main course + Dessert** **23 €**

3 Courses Lunch Menu

Starter + Main course + Dessert **26 €**

Starter + Main course + Dessert
+ Wine Pairing (3 glasses) **41 €**

4 Courses Lunch Menu

4 Courses Tasting Lunch Menu **32 €**

4 Courses Tasting Lunch Menu
+ Wine Pairing (4 glasses) **51 €**

Cheese extra **6 €**

*For information,
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!**

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

Served for lunch, except week-end and public holidays

