



## STARTERS

**FOIE GRAS CREME BRULE** 18.00€

On its Mirabelle plum compot with Lavender

**HAY SMOKED MAGRET DUCK** 16.00€

Sweet chili Sauce and red onion Pickles

**ROASTED BUTTERNUT** 16.00€

With citrus, zucchinis mousseline, miso, lemon juice and citrus segments

**GRILLED OCTOPUS TENTACLE** 17.00€

Smoked red chilli, roasted watermelon and basil watermelon façon granita

**DESSERTS 10.00€**

Fresh Fruits Pannacotta

Chocolate Cake

Luberon goat cheese

## MAIN COURSE

**REVERED RISOTTO WITH ROASTED SCALLOPS** 30.00€

Pesto, herbs and Tomato Butter emulsion

**SOLE MEUNIERE** 39.00€

Creamy Romaine salad and carrot tops

**IBERIAN PORK PLUMA** 25.00€

Full-bodied reduced sauce, baked potatoes and fried vegetables,

**HALF-COCKET WITH MORELS** 27.00€

Parsnip Cream and brocolis

**MENU 39.90€**

**ROASTED BUTTERNUT**

**MEDITERRANEAN BONITO**

**CHOICE OF DESSERT**

We only cook fesh and local products