

## THE ESSENTIALS OF THE RESTAURANT

### to start

Grandmother leek and mushroom velouté	10
fried autumn mushrooms, coppa chips	12
fine tart with seasonal vegetables	9

### the beautiful salads

rocamadour with honey in filo pastry, salad, walnuts, bacon bits	
starter 12 dish 19	

another Caesar salad idea	
Breaded free-range chicken, coleslaw, soft-boiled egg, parmesan, croutons	
Starter 12 dish 19	

### pasta and risotti

seasonal vegetable risotto – vegetarian dish	14
octopus risotto, leek fondue	22
risotto with duck breast and porcini mushrooms	24

## seriously essential ...

Duck breast with Provence honey, gratin dauphinois seasonal vegetables	25
Veal chop with porcini mushrooms, parsnip purée with garlic and roasted fennel	28
Paradou burger, mustard sauce, Comté and coppa	21
cod steak, leek fondue, parsnip purée with garlic	25
catch of the day - depending on availability filleted or whole, seasonal vegetables, risotto	28

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### SEAFOOD PLATTER

The good life facing the Big Blue  
-seafood tasting-  
by reservation, 48 hours in advance  
Price on request

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## the best... the sweets!

cheese plate, green salad	9
creme brulee hazelnut - Grand Marnier	8
homemade chocolate cake, vanilla ice cream	8
pear clafoutis	8
flavored apple and vanilla crumble	8
vanilla ice cream, chocolate, coffee strawberry, pear, lemon sorbets your choice, 3 scoops	7

mindful of the impact on our environment,  
our chef selects only fresh, quality products,  
whose production is reasoned and which, for the most part, come from the region.  
every day he and his team give the best of themselves  
to offer you authentic flavors without artifice.

