

THE ESSENTIALS OF THE RESTAURANT

to start

traditional Dubarry cream velouté	8
smoked duck breast salad, gizzards, chicory, cabbage and soft-boiled egg	10

the beautiful salads

crispy goat cheese and honey, endives, roasted bacon	
	starter 12 dish 19

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

Starter 12 dish 19

risotti

risotto with seasonal vegetables – vegetarian	14
octopus risotto, leek fondue	19
duck breast and vegetable risotto	19

seriously essential ...

free-range chicken supreme, mustard sauce risotto with seasonal vegetables	18
charolaise rib steak, maître d'hôtel butter, homemade fries	21
meunière-style monkfish medallion, Camargue rice, seasonal vegetables	22
catch of the day from the Mediterranean - depending on availability filleted or whole	24

SEAFOOD PLATTER

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

the best... the sweets!

cheese plate, green salad	9
creme brulee hazelnut - Grand Marnier	8
chocolate mousse and homemade speculoos	8
clementines roasted with honey from here	8
apple and chocolate 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.

