

THE ESSENTIALS OF THE RESTAURANT

to start

lentil soup, bacon crisps	11
variation around the carrot	9
homemade ravioli, your choice	12
king prawns	
leeks- rocamadour	
veal liver with parsley, green salad	11

the beautiful salads

rocamadour on toast, lamb's lettuce, walnuts, bacon bits	
	starter 11 dish 18
another idea of the Caesar salad	
breaded free-range chicken, coleslaw, soft-boiled egg, parmesan shavings, croutons	
	Starter 12 dish 19

Tagliatelle to your liking

gorgonzola	16
seasonal vegetables – vegetarian	14
prawns with parsley	25

seriously essential ...

free-range poultry supreme, leeks and baby potatoes	18
lamb shank confit with thyme, mashed sweet potato	25
baked camembert, delicatessen and baby potatoes	21
prime rib, baked potato, maitre d'hotel butter	
1 personne- 500 grammes	39
2 personnes- 1 kilo	69
monkfish tail, chorizo cream, seasonal vegetables	25
catch of the day - depending on availability	22
fish fillet, seasonal vegetables	
specialty of Provence	21
Marseille Pies et paquets, steamed potatoes	

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
tiramisu according to the mood of the chef	8
homemade chocolate mousse	8
Grandma's apple pie	8
Chocolate Pear 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.