

THE ESSENTIALS OF THE RESTAURANT

to start

pumpkin soup with roasted hazelnuts	11
butternut crumble with parmesan	10
red mullet fillets flavored with thyme, leek fondue	12
cabbage stuffed with local sausage, full-bodied jus	11

the beautiful salads

rocamadour cheese au gratin, lamb's lettuce salad, green apple nuts	starter 11	dish 18
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another idea of the Caesar salad breaded free-range chicken, coleslaw, soft-boiled egg, parmesan shavings, croutons	Starter 12	dish 19
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did you say risotti?

farmer	chicken fillet, parmesan	18
vegetarian	seasonal vegetables	16

seriously essential ...

Paradou burger French beef, red onion, reblochon, bacon, house sauce peeled fries here, green salad	18
lamb shank confit with thyme, mashed potato	25
prime rib, baked potato, maitre d'hotel butter	
1 personne- 500 grammes	39
2 personnes- 1 kilo	69
tuna tataki with sesame, rice	25
catch of the day - depending on availability fish fillet, mashed potatoes, lemon thyme cream	22
specialty of Provence Marseille Pies et paquets, steamed potatoes	21

LA BOUILLABAISSE

the very history of the region summed up in a famous dish
by reservation, 48 hours in advance - minimum 2 people

50 euros per person

the best... the sweets!

cheese plate, green salad	9
roasted baked apple with cinnamon	8
semi-cooked chocolate, bourbon vanilla ice cream	9
panna co'thym, pear compote	8
seasonal fruit 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.