



TO SHARE

THE MEDITERRANEAN CURED MEAT PLATTER 32

*Selection of charcuterie • Shaved 30-Month Parma Ham • Pata Negra cured sausage
• Shaved Italian truffled cooked ham • Guindillas & pickled gherkins*

THE SALMON 26

*Slices of gravlax salmon with dill and timut Pepper • Herb canut cream • Nordic
bread toasts*

THE STARTERS

THE VELOUTÉ 24

Butternut squash velouté in bread crust • Bresse cream • Roasted pumpkin seeds

THE DUCK 25

*Slices of smoked duck breast • Celeriac remoulade with Gorgonzola • Crunchy
Granny Smith apple • Crushed roasted hazelnuts • Braised little gem lettuce with
hazelnut oil • Celery leaves shoots*

LAND AND SEA 28

*Roasted scallops and pan-seared foie gras escalope • Leek fondue from the garden
with cumin aromas • Vitelotte potato chips • Rich truffle-infused jus*

All our prices are displayed in euros and inclusive of all taxes. Garden vegetables are offered primarily based on available production.

ALL OUR DISHES MAY CONTAIN:

Gluten-containing cereals (e.g., wheat, rye, barley...), shellfish and shellfish products, eggs and egg products, fish and fish products, peanuts and peanut products, soy and soy products, milk and milk products (including lactose), tree nuts (e.g., almonds, hazelnuts, walnuts...), celery and celery products, mustards and mustard products, sesame seeds and sesame products, sulfur dioxide and sulfites (in certain quantities).



THE FISH

THE SALMON FILLET

38

Roasted salmon fillet with orange oil • Broccoli purée • Lemon cream with chive and trout roe • Black lemon gel from Iran • Herb-infused black rice casserole

THE TURBOT

41

Turbot fillet meunière style • Caper potato mousseline • Citrus cream • Casserole of seasonal garden vegetables

THE CATCH OF THE DAY

40

Fish of the day roasted with lemon oil • Creamy parmesan risotto • Butternut squash and mushrooms • Parmesan shavings • Parsley cream

THE BUTCHER

THE SWEETBREADS

41

Crispy sweetbread apple • Salsify purée • Roasted oyster mushrooms • Fresh pear • Spinach shoots • Port cream infused with truffle

THE QUAIL

39

Braised and roasted quail bruschetta • Mini vegetables glazed in butter • Mushroom cream

THE BUTCHER'S PIECE

40

Roasted cut of meat with thyme • Casserole of potatoes from La Crau • Seasonal garden vegetables • Crunchy lettuce with whole-grain mustard • Red wine sauce from the estate



CUTS TO SHARE

THE MEAT

Price and weight on the slate

Cut of meat according to arrival • Rich truffle-infused jus

THE FISH

Price and weight on the slate

Whole fish roasted according to arrival • Citrus cream

Our sharing cuts are accompanied by three sides:

La Crau potatoes with herbs

Lettuce with whole-grain mustard

Casserole of garden vegetables

ON THE SIDE

THE SIDES

7

Matchstick fries

Lettuce with whole-grain mustard

Local potatoes from La Crau with herbs

*Seasonal vegetables**

(from the vegetable garden according to available production)*

THE SAUCES

4

Rich truffle-infused jus

Red wine sauce from the estate

Citrus cream



THE CHEESE

THE CHEESEMONGER'S SELECTION

18

Selection of fresh and aged cheeses • Local origin and artisanal production • Served from the trolley • Accompanied by condiments

THE DESSERTS

SEASONAL DESSERTS

14

*A selection from our seasonal desserts will be presented to your table by our team.
ont présentés à table par notre équipe*

COUPE DE GLACE OU SORBET

3/ice scream scoop

Ice cream and sorbet flavors of your choice

Vanilla whipped cream on request

« **AQUÍ FA BON VIURE** »

Here, life is good.



LUNCHES MENU

AVAILABLE ON WEEKDAYS ONLY

MENU OF THE DAY

Dish of the day	29
Starter & Main	38
Main & Dessert	36
Starter - Main - Dessert	43

SUGGESTION MENU

Starter - Main - Dessert	59
Starter & Main	51
Main & Dessert	48

EVENING & WEEK-END

On the menu