



La Carte

Entrées

Crispy of goat's cheese from Cevennes, gingerbread, salad, shard of hazelnuts	13, 00 €
Creamy of onion squash, salted Chantilly, shard of pistachio	13, 00 €
Courgette dip with tomatoes, cream and parmesan biscuit	12, 00 €
Smoked salmon and toast, horseradish cream	14, 00 €

Plats

Sea bass fillet with tapenade, herbs oil and nuts	26, 00 €
Back of cod roasted, provencal breadcrumb, garlic cream	24, 00 €
Sirloin steak of Beef from Aubrac, just Grilled, Salt Flower	27, 00 €
Pluma of Iberian Pork, Lemon and Chorizo Sauce	24, 00 €

Desserts

Selection of cheeses, Drop of honey Condiment (Apple, Chili Pepper from Espelette)	13, 00 €
Fougasse of Aigues-Mortes like bread pudding, Vanilla ice cream and salted caramel	14, 00 €
Lemon and ginger cheesecake, red fruits coulis	12, 00 €
Caramel and chocolate tartlet, pistachio chantilly	11, 00 €

Le restaurant peut s'adapter aux demandes de menus spécifiques
We make every effort to accommodate our guests' dietary needs.

Tarifs Nets /Taxes Included