

Menu du Terroir 39,00€



Starter

Smoked Salmon, Yuzu Pearls, Toast of Brioche

Beef in Carpaccio, Olive Oil, Parmesan Cheese Shavings

Veloute of Butternut Squash, Salted Whipped Cream, Sliver of Pistachio

Main course

Slice of Beef* Grilled, Salt From Aigues Mortes

Fillet of Sea Bream, Oil and vegetables like Thai Cooking

Traditional Bull*'s Daube

**form France*

Desserts

Goat's Cheese From Cevennes, Olive Oil, Salt Flower

Figs Crumble

Iced Nougat with Reds Fruits

Le restaurant peut s'adapter aux demandes de menus spécifiques