

Menu du Terroir 39,00€



Starter

Pan Bagnat (tomatoes, olives, Tuna...) Vinaigrette Sauce With Tapenade

Salad Like Bò Bún

Old tomatoes in Tartare, Goat's Cheese Ice Cream

Ceviche of Tuna with Coconut Milk, Red Onion

Main course

Rib Steak Beef* from Aubrac Grilled, Salt Flower from Camargue, French Potatoes and Green Salad

Fillet of St Peter's Fish, White Summer Truffle Oil

Lamb Shanks Cooked in "Garrigue"

Fillet of Pandora Roasted, Lemon and Rosemary Smoothie, Cucumber Smoothie

* Origin : France

Dessert

Assortment of Cheeses "AOP", Pearls of Honey

Rum Baba, Citrus Fruits Cream

Seasonal Fruits Pavlova

Chocolate Creamy Cake, Slivered Cocoa Bean

Le restaurant peut s'adapter aux demandes de menus spécifiques