

STARTER

✂ Millefeuille with peas, homemade marinated anchovies, wild herbs	15€
✂ Rosemary-flavored prawns apricot, soy caramel	16€
Marbled foie gras with sweetbread, broad beans with Banyuls sauce	18€
Lobster gazpacho, seasonal vegetables, tomato and basil sorbet	17€

MAIN PLATES

✂ Duck breast, liquorice juice, hyssop, vegetables	23€
✂ Squid «Bouillnade», grilled onions, parsley juice	23€
Catalan lamb with espelette pepper, bean stew, lamb juice tapenade oil	26€
Sea bream, sea lettuce vinaigrette, samphire and clams, croquette de Parmesan cheese	26€
The essential monkfish blanquette with lime, cockles, tender vegetables	26€
<u>Plat Végétarien :</u>	
✂ Spicy vegetable acras, wild rice, light tarragon aioli	23€

DESSERTS

Selection of ripened cheeses	11€
✂ Lemon verbena peach nage, purple raspberry sorbet	12€
✂ Pineapple carpaccio, coconut milk ice cream, passion fruit coulis, tart basil oil	12€
Crispy-fondant chocolate cube, turrón, cocoa coulis, dried fruit tile	14€
Timbale of strawberries with candied black olives, light mató and thyme cream	14€

GOURMET PICNIC

According to your appetite from 19€ to € 25€

Take-out only

MENU TERROIR GOURMAND (Choix parmi les ✂) **33€**
Starter + Main plate + Dessert

MENU BALADE GOURMANDE (Choix à la carte) **45€**
Appetizer + Starter + Main plate + Dessert

MENU DEGUSTATION **58€**
Tasting menu in 5 courses (à la carte choice)

Appetizer

Lobster gazpacho, seasonal vegetables, basil tomato sorbet

Sea bream, sea lettuce vinaigrette, samphire and clams,
croquette de parmesan cheese

Catalan lamb with Espelette pepper, bean stew, lamb juice
tapenade oil

Selection of ripened cheeses

Crispy-fondant chocolate cube, turrón, cocoa coulis, dried fruit tile