

## LUNCH...

(excluding weekends and public holidays)

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Starter / Main or Main / Dessert or Cheese **€22.00**

Starter / Main / Dessert or Cheese **€26.00**

\*extra charge for gourmet tea  
or coffee **€2.00**

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Aubrac rib steak (around 350 g)

Black olive mustard with Languedoc saffron, side dish of the day **€28.00**

### CHILDREN'S MENU (UNDER 12 YEARS)

Main **€13.00**

Rib steak **€15.00**

Starter - Main\* or Main\* - 1 scoop of ice cream **€16.00**

Starter - Main\* - 1 scoop of ice cream **€20.00**

\*extra charge for rib  
steak **€1.50**

Adult dessert may be available at the à la carte price

Net price in €



<b>Starter / Main/Dessert</b>	<b>38.00€</b>
<b>Starter / Main / Cheese / Dessert</b>	<b>43.00€</b>

### Starters

Aubergine-ricotta-pesto cannelloni, piquillo pepper coulis	11.00€
« Summer Delight »	12.00€
Crab and mango tartare, coriander, yuzu pearls, sesame tile	13.00€

### Main Courses

Fillet of duck, velveteed artichoke, beetroot-lime-rice vinegar condiment	22.00€
Pork <i>pluma</i> , velveteed carrot, rosemary and crumbed ham sauce	21.00€
Cod fillet, green curry and coconut milk “risotto-style” pearls, with a peanut-sunflower seed-chive condiment	22.00€
Pollock fillet, aubergine caviar, onion-olive-cumin-coriander-preserved lemon <i>compote</i>	21.00€
***Beef entrecôte d’Aubrac (about 350g), thyme mustard and new potatoes	28.00€

### Desserts

Cheesecake mousse, cardamom pineapple, cinnamon biscuit crumble	8.00€
Candied cherry tomato and grenadine delight, vanilla mascarpone, raspberry sorbet	9.00€
Poppy seed shortbread, apricot cream, pistachio cream, apricot sorbet	8.00€
Duo of cheeses	9.00€
**Café gourmand	10.00€

\*\*\* set menu supplement for “Beef entrecôte d’Aubrac” 4.00€

\*\* set menu supplement for “café gourmand” 2.00€

Net price in €

