

LUNCH...

(excluding weekends and public holidays)

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**

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 €



Starter / Main / Dessert	38.00€
Starter / Main / Cheese / Dessert	43.00€

Starters

Gram sablé, cumin and carrot purée, cilantro marinated prawns	13.00€
Roquefort cream, gingerbread crumble, apple sauce, smoked tenderloin	12.00€
Chestnut velouté, bacon chantilly cream, croutons	11.00€

Mains

Tender veal, celeriac purée, cep-mushroom cream	22.00€
Cod with black tea risotto, yuzu lemon pearls	22.00€
Pollock fillet, crustacean and miso jus, seasonal vegetables	21.00€
Pork fillet, velveted parsnip and cider-caramelized shallots	21.00€
Beef entrecôte d'Aubrac (about 350g), <i>Artist'O Fruits</i> special mustard, <i>Ratte</i> potatoes	*28.00€

Desserts

Chestnut mousse, citrus segments, lentil-flour	8.00€
Red kuri squash delight, blood orange cream, chocolate ice cream	9.00€
French-toasted brioche, salted caramel, pecan nuts, vanilla ice cream	8.00€
Duo of cheeses with condiments	9.00€
Café gourmand**	10.00€

* set menu supplement for "Beef entrecôte d'Aubrac" 5.00€

** set menu supplement for "café gourmand" 2.00€

Net price in €

