



English menu

Nos formules

Starter + Main Course or Main course + Dessert	35,00 €
Starter + Main Course + Dessert	45,00 €

To nibble for an aperitif

Duck hearts deglazed with balsamic vinegar

10€

Sheep arancini, arugula pesto (x2)

8€

Starters

Rock fish soup

Homemade aioli

Stuffed cabbage

Poultry and foie gras, supreme sauce

Focaccia with Taggiasche olives

Tapenade and smoked sheep's cheese

Main courses

Pork loin confit

butternut and mushrooms of the moment, roasted hazelnuts

Snacked scallops

Seasonal vegetables, coconut-green curry foam

Duckling fillet

Sour sauce, salsify and sesame beet puree

Spinach gnocchi

Gorgonzola cream, garden sage chips and pumpkin seed

Extra garnish : French fries or salad (+4€)

Desserts

Pear's tart tatin

Cardamom and buckwheat

Rolled cake

Clementines and gingerbread

Chocolate baba

tonka bean and cocoa praline, cocoa infused rum

Coffee or tea gourmand (assortment of desserts)

Cheese plate

Children Menu

15€

Vegetables soup

Duckling fillet, spinach gnocchi

Brownie, scoop of ice cream