



# MARCH 2026 MENU



## Gourmet Starter – Trio of Starters €12

Semi-cooked foie gras, cherry and rosemary jam  
Roasted king prawn, guacamole  
Fresh fish rillettes

## King Prawn Starter €15

Roasted king prawns  
Paprika-marinated, grilled avocado and guacamole, piquillo peppers

## Foie Gras Starter €15

Homemade semi-cooked foie gras  
Cherry and oregano jam  
Organic bread toast

## Main Courses €25

### Pork Collar from Buxières-d'Aillac

Rougail-style sauce, baby potatoes

OR

### Fish of the Day

Glazed leek, saffron risotto  
Bold condiment with lemon, ginger, garlic, pine nuts and black garlic

## Cheese €12

Warm Saint-Nectaire cheese on organic bread toast

## Desserts €12

### Rum Baba

Pineapple, passion fruit, vanilla cream

OR

### Floating Island

West Indies vanilla custard, lime zest vert

## MENU 32€

Main course

Dessert

## MENU 49€

Gourmet starter

Main course

Cheese

Dessert

**Do not hesitate to ask the chef for  
the daily suggestions**