



JANUARY 2026 MENU

Gourmet Starter 12€

Trio of appetizers :

Semi-cooked foie gras with quince jelly
Prawns on lemon-butter toast with macaron pepper
Cauliflower with lime zest

King Prawn Starter €15

Roasted king prawns
Sucrine lettuce mousseline from Berry, orange-infused

Foie gras starter 15€

Homemade semi-cooked foie gras, quince jelly,
black garlic purée, organic bread toast

Main Courses 25€

Veal Blanquette

Basmati rice, sautéed mushrooms

OR

Fish of the Day with White Wine Sauce

Dauphinois potato gratin and glazed carrots

Cheese plate 8€

Selection of A.O.P. (PDO) cheeses

Desserts 12€

Crème brûlée

Traditional recipe

OR

Chocolate Macaron with Raspberry Center

Homemade raspberry sorbet

MENU 32€

Main course

Dessert

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

MENU 49€

Gourmet starter

Main course

Cheese

Dessert