



Quelques Suggestions du Chef



Photo non contractuelle

COLD ENTREES

- Anchoïade (Provençale anchovy sauce) with raws vegetables
- Red grilled Pepper with Duck Fillet
- Mixed Salad (ham, gruyère cheese, avocado, tomato, spring onions...)
- Salad with little warm Goats Cheese garnish with spring onions, little red radish
- Salad of Conserve Guts with smoked Duck Fillet
- Goast Pastry with Crème Sauce
- Salad “ paysanne “ (green, lettuce, lardon, poached egg...)
- Seafood Salad (salmon, scallop, prawn, mussel...)
- Red Mullet Salad

WARM ENTREES

- Mussel Gratin on a bed of Spinach
- Frogs’ legs à la Provençale
- Salmon Croustade (or Sea Perch) on a bed of Leek
- Scallop and large Prawns with yellow Saffren
- Scallop and large Prawns on a bed of Ratatouille
- Sea Perch Fillet braised with Sorrel

MAIN DISH

- Duckling with Olive
- Duck Fillet on onion coulis
- Basque Chicken (cooked with onion, tomato...)
- Leg of Lamb at allspice
- Noisette of Lamb in Croustade
- Slamb of Beef with Foie Gras or with Morel
- Rib steak Roquefort
- Roast Pork Olive Sauce

Or any other dishes like: paella, couscous, bouillabaisse

CHEESE PLATE: different local cheese

SWEET DISH (house made)

- Tart Tatin
- Fruit Tart (like lemon or any other choice)
- Fondant Chocolate with Mint sauce
- Tiramissu with red fruits on his coulis
- Melon and Watermelon Soup with Mint leaves
- Fruit Salad and Lemon Cake
- Fruit Gratin
- Floating Island
- Chocolate Mousse
- Bowl of Ice Cream
- Assiette Gourmande (selection of different sweet dishes)

On request, we can select for you the wine accompaniment to the differents dishes.