



À la carte



APERITIF

COLD MEAT AND HOUSE-SMOKED PLATTER 20€

Local cold meats and house-made
smoked specialties.

CHEESE PLATE 15€

Selection of cheeses from producers.

MIXED CHARCUTERIE AND CHEESE PLATTER 32€

POLENTA AND CHICKPEA FRIES 9€

Panisse-style fries, served with garlic
and fine herb fromage blanc sauce.

SEASONAL VEGETABLE BRICK 8€

Pan-seared seasonal vegetables, garlic
and fine herb fromage blanc sauce.

GREEN SALAD 6€

GARLIC BREAD 7€

Toasted bread with butter, garlic,
and parsley.



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STARTER

63°C ORGANIC EGG

11€

Truffled butternut squash purée,
grilled ham, croutons and hazelnuts

OCTOPUS CARPACCIO

10€

Octopus carpaccio with
limoncello gel and tomato gel

MAIN COURSES

LAMB

22€

12 hour slow cooked lamb in
provençal jus

SEA BASS BALLOTINE

22€

Lightly cured saithe, ginger sauce

VEGETARIAN PLATE

20€

DESSERTS

FROZEN NOUGAT

12€

frozen nougat with candied fruit
and red fruit sauce

LAVA CHOCOLATE CAKE

13€

Molten chocolate cake, delicate
Tonka bean note, vanilla ice cream

ICE CREAM FROM THE HOUSE 2 FLAVOURS

7.50€

Ask our flavours