

Seasonal menu

Starters

Salmon and shrimps tartare, raw vegetables

Soja and ginger sauce

Or

Soft boiled eggs, potatoes foam with soft spices

Or

Onions tart with mackerel filet, olives vinaigrette

Main courses

Cod fish with rouille sauce,

Saffron potatoes and fish soup

Or

Creamy risotto with wild shrimps and Iberian chorizo

Or

Roasted ducklin filet, mashed sweet potatoes and passion fruit

Desserts A la carte

Starter, main course and dessert : 33 euros

Starter and main course : 31 euros

Main course and dessert : 29 euros

Menu Avenio

Starters

Terrine of foie gras

Dried fruits chutney and brioche

Or

Crab with lemon taste, avocado and caviar of herring

Main courses

Roasted French scallops and mussels

Stew of artichokes and fennel, shellfish sauce

Or

Roasted pigeon OR Organic beef filet

Strong juice and potatoes gratin with truffle

Desserts

A la carte

Starter, main course and dessert : 45 euros

Starter and main course : 42 euros

Main course and dessert : 37 euros

Desserts

Cheese and chutney

Aged Saint Marcellin

Valrhona Guanaja chocolate mousse and chesnut biscuit

Baked apple coulis

Lemon tart with sorbet

Millefeuille of caramel with tonka flavour, fresh pineapple

Suggestion of glass of wines to accompany your desserts

AOC Maury Mas Amiel Vintage 2014

7,00 euros

AOC Rivesaltes Les Vins Parcés Frères 1998

7,00 euros