

Seasonal menu

Starters

Cod fish brandade, rouille sauce and salad

Or

Vegetable taboule, swordfish and salad of fennel

Or

Duck carpaccio and sheep bush with olive oil

Main courses

Filet of haddock, cream of chorizo and mashed potatoes.

Or

Creamy risotto with mussels and old parmesan cheese

Or

Iberian pork, sweet potatoes and passion fruit

Desserts A la carte

Starter, main course and dessert : 34 euros

Starter and main course : 32 euros

Main course and dessert : 30 euros

Menu Avenio

Starters

Pan fried foie gras with figs

Or

Wild prawns, houmous and raw vegetables

Main courses

Slice of monk fish like a bourride

Or

Roasted pigeon OR Organic beef filet

Strong juice ans potaoes gratin

Desserts

A la carte

Starter, main course and dessert : 47 euros

Starter and main course : 45 euros

Main course and dessert : 43 euros

Desserts

Cheese and chutney

Aged Saint Marcellin

Lemon and basil tart with lime sorbet

Caranoa chocolate foam, coconut sorbet and banana

Caramelized apples, whipped cream and biscuit

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