

TODAY'S SPECIAL

Starter of the moment + Dish of the moment *or* Dish of the moment
+ Dessert of the moment

19.90€

Starters.

WHITE ASPARAGUS SOUP

Parmesan, crushed hazelnuts, crunchy tuile

7.00€

BUTTERNUT SQUASH SOUP

Comté whipped cream, chopped chestnuts

7.00€

« LABEL ROUGE » BEET DEVILED EGGS

Fromage frais, crunchy radishes, mesclun salad

7.00€

CREAMY BURRATA

Colored carrot ribbons, snap peas, pomegranate, fresh herbs

12.00€

MINI LEEK FLAN

Parmesan, mesclun salad, sprouted seeds

7.00€

..... WINE SELECTION

Côte de Bourg
Château Escalette Bio

Chardonnay IGP
Pays d'Oc Laroche 2015 Bio

Côte de Provence AOC
La Source Gabriel Bio

Main courses.

ROYAL DAURADE FILET

Vanilla parsnip purée, confit cherry tomatoes, preserved lemon

18.00€

« LABEL ROUGE » CHICKEN BREAST

Cinnamon sweet potatoes mousseline, braised fennel, crunchy peanut sauce

18.00€

RUMSTEAK

Pesto tagliatelle with sorrel, pine nuts, wasabi mayonnaise

18.00€

DUCK TATAKI

Smoked hummus, apple chutney, maple syrup roasted carrots and parsnips, fresh herbs

18.00€

SOBA NOODLES

Lemongrass-marinated shrimp, mango compote, sesame seeds, citrus zest

16.00€

SALAD OF THE MOMENT

Barley, honey roasted sweet potatoes, avocado, pomegranate, feta cheese, citrus yogurt dressing

14.00€

DESSERTS

CLEMENTINE TIRAMISU

7.00€

DARK CHOCOLATE MOUSSE

Tonka beans, lime zest

7.00€

PAVLOVA

Coconut chantilly, red berries

7.00€

MATCHA TEA CHEESECAKE

Speculoos and pecan crust

7.00€

CAFÉ GOURMAND

Mini mousse, lime financier, mini pavlova

8.00€