

STARTERS

Crispy goat's cheese croquettes, thyme honey

Zucchini carpaccio, soft-boiled egg, crispy cured ham, Parmesan whipped cream

Summer tomato stuffed with tuna rillettes, lemon cream cheese, confit shallots and fresh herbs

Chef's suggestion

MAIN COURSES

Pollock fillet, saffron beurre blanc, lemon and herb pilaf rice

Roasted pork tenderloin, honey-caramelized apricots, crushed potatoes, rosemary jus

Chickpea curry with coconut milk, stir-fried vegetables and noodles,
toasted almonds and fresh herbs

Chef's suggestion

DESSERTS

Dark chocolate mousse, raspberry centre

White chocolate "rose des sables", cranberry pieces and pistachio powder

Peach and coconut crumble

Chef's suggestion

SET MENUS

Starter – Main course – Dessert	30€
Starter – Main course	24€
Main course – Dessert	23€
Main course only	17€
Starter only (main course size)	14€

CHILDREN'S MENU : BREADED CHICKEN STRIPS WITH FRIES + 1 SCOOP OF ICE CREAM - 12€
(up to 12 years old)

We carefully select seasonal products to ensure responsible, high-quality service.

Please inform us of any allergies at the beginning of service.

*Taxes and service included

The entire team wishes you a wonderful dining experience and thanks you for your generosity regarding service.