

“LUNCH MENU”

STARTER AND MAIN COURSE OF THE CHEF’S CHOICE 38.00

“MENU PÊCHEUR”

SHRIMP CROQUETTES

OR

TARTARE OF SEA BASS, FENNEL, GRAPEFRUIT AND SOUR CREAM

• • •

FILLET OF SEA BREAM WITH RISOTTO, ALGAE AND BUTTERNUT

OR

VEAL RIBEYE WITH CAULIFLOWER AND CEVENNE ONION

• • •

DAME BLANCHE

OR

GRANNY SMITH WITH CHOCOLATE AND CARAMEL

OR

IRISH COFFEE

3 COURSES 63.00