

## STARTERS

Aubergine 'tartine', escabèche-style mackerel	26
Spring vegetables, brousse des Roves fresh goat cheese	28
Wild mushroom ravioli, parmesan and rocket	30
Marinated coastal bass chioggia beetroots	32

## MAIN COURSES

Mediterranean sargo, tender fennel, olives and capers	38
Red mullet, courgettes from Provence	44
Corn-fed chicken from 'Les Landes', gnocchi and spinach leaves	42
Rump of veal, carrot tops and tiny potatoes	44
'Bergers de France' lamb, celeriac and fava beans	48

## CHEESES

Selection of local cheese, mixed green & herbs	18
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## DESSERTS

Homemade ice cream & sorbet	14
Cherry from our garden, almond milk ice cream	16
Strawberry / rhubarb	16
Chocolate*/ mint	17

\* chocolate from our manufactory in Paris

NET PRICES IN EUROS, SERVICE INCLUDED

According to the legal requirement controls by the decret dated 17/12/2002 n°2002-1465,  
the Abbaye de la Celle & its suppliers, engage and guarantee the origin of all their meat.

## LUNCH MENU

FROM MONDAY TO FRIDAY

52€ STARTER / MAIN COURSE / DESSERT

42€ STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

## SPRING MENU

77€ EXCLUDING DRINKS

Spring vegetables  
brousse des Roves fresh goat cheese

Mediterranean sargo  
tender fennel, olives and capers

Rump of veal,  
carrots tops and tiny potatoes

Selection of local cheese  
mixed green & herbs

Cherry from our garden  
almond milk ice cream

## SIGNATURE MENU

105€ EXCLUDING DRINKS

Marinated coastal bass  
chioggia beetroots

Wild mushroom ravioli,  
green peas and rocket

Red mullet, courgettes from Provence  
fennel, olives and capers

'Bergers de France' lamb  
celeriac and fava beans

Selection of local cheese  
mixed green & herbs

Chocolate\*/ mint