


STARTERS

First green asparagus from Provence, coddled egg	26
Winter vegetable tart, black truffle	28
Confit duck foie gras, apple and lime chutney	32
Brittany coast sea scallops, parnish and cured ham	38

MAIN COURSES

Line caught hake, white of blette, hull and lemon	40
Mediterranean sea bass roasted with thyme, Barigoule-style artichokes	46
Piece of Montbéliard beef, roots vegetables	44
Chop of veal with sage, boulangere-style potatoes and salsify	46
‘Bergers de France’ lamb, fenel, olive and golden panisses 	48

CHEESES

Selection of local cheese, mixed salad leaves & herbs	18
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DESSERTS

Homemade ice cream & sorbet	14
Savarin with exotic fruit	16
Grand Marnier soufflé 	16
Chocolate* and confit chestnuts tartlet	18

* chocolate from our Manufacture 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 French origin of all their meat.

LUNCH MENU

FROM MONDAY TO FRIDAY

52€ STARTER / MAIN COURSE / DESSERT

42€ STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

WINTER MENU

77€ EXCLUDING DRINKS

Winter vegetable tart
black truffle

Line caught hake
white of blette, hull and lemon

'Bergers de France' lamb
fenel, olive and golden panisses



Selection of local cheese
mixed salad leaves & herbs

Grand Marnier soufflé



SIGNATURE MENU

105€ EXCLUDING DRINKS

First green asparagus from Provence,
coddled egg

Confit duck foie gras,
apple and lime chutney

Brittany coast sea scallops
parnish and cured ham

Chop of veal with sage,
boulangere-style potatoes and salsify

Selection of local cheese
mixed salad leaves & herbs

Chocolate* and confit chestnuts tartlet