

MARKET MENU

FROM MONDAY NOON TO FRIDAY NOON

54€ STARTER / MAIN COURSE / DESSERT

44€ STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

AUTUMN MENU

79€ EXCLUDING DRINKS

Poached egg
wild mushrooms and watercress

Line-caught hake
fennel and bouillabaisse juice

Duckling from Les Dombes
celeriac and fig from Provence

Selection of local cheese
mixed salad leaves & herbs

Milk froth crisp
peanut

SIGNATURE MENU

105€ EXCLUDING DRINKS

Fresh anchovies in fritters
olive and lemon condiment

Greek-style tender vegetables
rock octopus

Daily catch from our coast
courgette, tomatoe and basil

Piece of veal with sage
artichokes and gnocchi

Selection of local cheese
mixed salad leaves & herbs

Millefeuille / red berries