

HOSTELLERIE L^{DE} ABBAYE DE LA CELLE

JUNE 2022

STARTER

Seasonal vegetables from our producers, à la Grecques, herbs condiment	28
Stuffed zucchini flowers, escabeche maquerel and basil	30
Baby squids and prawns from Méditerranée, Squid ink tagliatelle with wild fenel	30
First spring cèpes mushrooms, fresh almond and parmesan cheese	32

MAIN COURSE

Mediterranean hake fish, fenel and confit lemon	42
Red porgy from Var coast raw and cooked artichokes, riquette and black olive	44
Piece of beef roasted, carrots, tarragon and capers	44
Quasi of lamb from «les bergers de France» with savory, pomme boulangère and celeri	48

CHEESE

Selection of local cheeses, mixed salad leaves & herbs	18
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DESERT

Homemade icecream and sorbet	15
Yellow peach, verbena and fresh almonds	17
Red berries, elderflower gel and confit lemon	17
Chocolate from our Manufacture in Paris, lovage herb sorbet	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

60 € STARTER / MAIN COURSE / DESERT

SUMMER MENU

88 € EXCLUDING DRINKS

Stuffed zucchini flowers
escabeche maquereel and basil

Mediterranean hake fish
fenel and confit lemon

Piece of beef roasted
carrots, tarragon and capers

Selection of local cheeses
mixed salad leaves & herbs

Chocolate from our Manufacture in Paris
lovage herb sorbet

SIGNATURE MENU

115 € EXCLUDING DRINKS

Seasonal vegetables from our producers
à la Grecques, herbs condiment

Baby squids and prawns from Méditerranée
squid ink tagliatelle, wild fenel

Red porgy from Var coast
raw and cooked artichokes, riquette and black olive

Quasi of lamb from «les bergers de France» with savory
pomme boulangère and celeri

Selection of local cheeses
mixed salad leaves & herbs

Red berries
elderflower gel and confit lemon