Appetizers

Provençal-Style Gratinated Mussels	1 /€
Tapenade et anchoïade with crudités	17€
Vegetable Tempura with Thai Sauce	17€
Starters	
Melon Cantaloupe, parma ham, thyme and olive oil sorbet	22€
Confit vegetables and feta fine tart	22€
Rock fish soup	22 (
Char-grilled sun vegetables and parmesan cheese salad	22€
Main courses Served with vegetables infused with Provençal flavors	
Monkfish bourride	37€
John Dory with chorizo juice	37€
Rank of lamb with orange blossom	38€
Beef filet, rosemary juice and olive oil	39€
Vegan Bouillabaisse	35€

Charcoal-Grilled Specialties

"Côte de boeuf", Prime ribto share (for 2 people) * 90€

Veal chop 39€

Catch of the day 12€/100g

Char-grilled giant king prawns * 15€/100g

Mediterranean "langouste" Spiny Lobster * 24€/100g

Cheeses

Selection of Aged Cheeses 18€

Desserts

Molten Chocolate Cake with "Chouchou" Ice Cream 16€

Raspberry and caramel tart 16€

12€

Citrus and Pine Nut Salad 16€ with Moroccan Sorbet (Mint and Toasted Pine Nuts)

Artisanal ice creams (2 scoops):

cacao-espelette chili, chocolate, hazelnut, vanilla, moroccan (mint), rum-raisin, coffee, chouchou (caramelized peanuts)

Artisanal sorbets (2 scoops): 12€ strawberry, lemon, thyme-olive oil, citrus, mango

"One main dish and one ice cream of your choice"

Chicken Fillet
Ground Beef Patty
Fish Fillet
Served with French fries or seasonal vegetables
2 scoops of ice cream

"Taxes and service included"
All our products may contain allergens

« Taxes et service compris »
Tous nos produits sont susceptibles de contenir des allergènes.