

MENU

TO SHARE

Zucchini flower beignet, tartar sauce	22 €
Mediterranean platter (tapenade, anchovy dip, tuna dip)	18 €
Razor clam with parsley and garlic	22 €
Burrata 500 g, breadsticks, olive bread and sardinian bread	29 €

STARTERS

Wood-fire grilled vegetable salad	25 €
Fresh goat cheese salad with lavender honey vinaigrette	25 €
Melon with dry ham	25 €

DESSERTS

Warm three-chocolate biscuit, cocoa sorbet	16 €
Crème brûlée pistachio	15 €
Red fruit pavlova	17 €
Artisanal ice cream selection (2 scoops)	12 €



MAIN COURSES

Turbot fillet with black olives	39 €
Beef fillet, green peppercorn sauce	40 €
Vegan suggestion of the day	35 €

CHARCOAL GRILLED

Wild local fish	14 € per 100 g
Giant prawn flambéed with pastis and parsley	16 € per 100 g
Mediterranean lobster	24 € per 100 g
Sisteron lamb, leg or chops	39 €
Aubrac rib of beef (approx. 1 kg)	110 €

CHEESES

Selection of cheese	18 €
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KIDS MENU 25 €

Grilled chicken breast or beef patty or crispy fish fillet
Vegetables or fries
One scoop of ice cream, choice of flavor