

Le Parc – Lighted Terrace

The Sense of Sharing

For 2 persons

Assortment of charcuteries and cheeses from our regions – 22 euros

Grilled and roasted vegetables according to season

Condiment and sauce of the moment – 18 euros

Smoked salmon / Lemon cream / Bread toast – 24 euros

Pan-sautéed shrimps with parsley and garlic – 24 euros

Summer Freshness

Salad of the Day sea or land -19 euros

Charolais Beef carpaccio and condiments

Fried capers / Parmesan cheese / Tomatoes / Mesclun salad / Basil Oil – 19 euros

Caesar salad chicken or shrimps

Sucrine / Tomatoe / Boiled egg / Anchovy / Croûtons – 22 euros

Main courses

Provence and other Mediterranean touches

Beef fillet cooked « a la plancha »

Southern vegetables / Sauce at your choice : pepper or béarnaise – 32 euros

Fish of the day cooked according to Chef's Inspiration

Southern vegetable tian / olive oil sauce – 29 euros

Pasta of the day– 27 euros

Shrimps with parsley and garlic / Sundried tomatoes

or

Roasted vegetables with parsley or garlic

Sweet...but not too much

Unstructured "Snickers"

Guayaquil chocolate ganache / Salted butter caramel / Caramelized peanuts / Vanilla
14 euros

Natural faisselle

Pan-fried seasonal fruits with Provence honey / Pistachio crumble
Provence Saffron syrup – 14 euros

Ananas Carpaccio

Home made coriander ice cream – 16 euros

Ice Cream or Sorbet cup

Meringue and biscuit – 12 euros

Set of cheeses from our regions

Chutney of the moment / Mesclun from Provence – 16 euros

2 courses in 2 categories – 48 euros

3 courses in 3 categories – 57 euros