



Le Parc - Lighted terrace

To share at the beginning of the evening or solo for the gourmets

Melon tartare with cured ham / Tomato and mozzarella bruschetta
16 euros

Mini pan-fried chorizo and peppers
16 euros

Brandade croquettes and tzatziki
16 euros

Charcuterie
Dried sausage, mountain ham, caillette
22 euros

Duo of the Sea
Home-made gravlax trout, smoked salmon, citrus cream, rye toast
16 euros

Entrées Fraicheurs

Caesar salad
Chicken breast cooked at low temperature, perfect eggs, parmesan shavings, crispy raw ham, croutons, caesar vinaigrette
23 euros

Country-style salad with cereals
Organic vegetables cooked in broth, shavings of seasonal vegetables
18 euros

Organic salmon tartar & avocado mirepoix
Rice cakes with yuzu and tandy condiment
25 euros

Beetroot tartar with fresh goat's cheese
Yellow and red beetroot marinated in oriental spices, walnut crumble, pistachio tuile
19 euros



Main course

Provence and other Mediterranean areas

The fish

Sea bass fillet with lemon beurre blanc
Creamy asparagus risotto
27 euros

The meats

Farm poultry supreme
Truffled jus, sweet potato puree, sautéed mushrooms
32 euros

Confit of lamb with 4 spices
Lemon tabbouleh with fresh mint and aubergine
28 euros

The Pinse

Almost a pizza, Roman recipe

La Chic
Parmesan cream with truffle, melting mozzarella, grape seed oil with white truffle - 16 euros

La Pasta du Chef

Spaghetti Cacio e Pepe
Pecorino Romano, black pepper from Kampot
22 euros

The Mediterranean
Tomato sauce, grilled aubergines, Nyons black olives, mozzarella, fresh basil - 14 euros

La Romana
Home-made tomato sauce, burrata, Nyons black olives, raw ham, rocket, sage - 17 euros

Cheese

Banon PDO, Tomme, Picodon fermier, chutney or jam - 16 euros

Sweet

Tonka crème brûlée
Vanilla velvet, tuile crispy almond tuile - 13 euros

Fine apple tart
Home-made salted butter caramel, tangy green apple sorbet - 12 euros

Mi-Cuit chocolate fondant
Creamy heart, Madagascar vanilla ice cream - 14 euros