

Jérôme Gangneux suggests

Starters

Green beans , Burrata Basil, thin slices of Parmesan, pine nuts, olive oil Farigoule and walnuts	17 €
Thin tart of cherry tomatoes Stewed tomato, reduced balsamic, young shoots	18 €
Pressed crab meat and herbs, avocado coulis, guacamole, curry flavor	19 €
Tataki of Raw tuna wasabi sesame, chickpea, radish germ, pickled lime	21 €
Duo of duck foie gras Sundried tomato, Madagascar black pepper, vinegar caramel	22 €

Hot Starter or main course (+5 €)

Warm calf 's head carpaccio , cooking vegetables, ravigote sauce	16 €
Steamed vegetables Ravioli, shiso shorts , sumac , light spice juice and coconut milk	18 €
Creamy risotto, artichoke cooked and raw, in white truffle aroma	18 €
Our classics Pasta "coquillettes" cooked like a risotto, ham, and black truffle juice	20 €

Fishes

Grilled cod Pasta Conchiglies , clams and cockles , iodized sorrel emulsion	30 €
Anglerfish Thaï broth, Einoki and bean sprouts , seasonal vegetables	32 €
Fillet of sea bream à la plancha Sundried fennel and lemons, Camargue black rice, vanilla emulsion	29 €
Snacked red tuna with aromates Provençal vegetables , pistou of rocket , tomato juice	30 €
Grilled fillet of John Dory Meuniere Quinoa , lime and capers condiments, emulsion of green curry	38 €

**Moreover, the Chef Jerome Gangneux
concocts , The Plaisir Menu 90 €**

*A surprise tasting in 5 services according to your tastes and your desires
Agreement food and wine with 2 glasses of wine and a glass of dessert wine*

Meats

Belly of pork, crispy and lightly salted Peas, "Bonne- Femme",chorizo, reduction of pear cider	32 €
Preserve lamb shoulder, pistacio breadcrumbs Vegetables, dried apricots , navarin juice	30 €
My Burger , grilled filet of beef "Simmental"* (200 gr) Thin cake of shredded potatoes , rocket, herb butter	35 €
Braised sweetbread and roasted veal kidneys, Variety of cooked potatoes, vinegar sauce	38 €
Roasted veal chop (300 gr), velvety for sauce Crumble of hazelnuts, turmeric, parmesan,Grenailles potatoes	40 €

Cheese

Matured cheeses from cheese shop "Dubois", cherry jam, and mixed salad leaves	14 €
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Desserts

Greediness of the day,,	12 €
Chocolate treats, cocoa sorbet	14 €
Lemon variations, light meringue	12 €
Rice pudding Mman "Micheline", crisp brioche, pink pralines, and milk jam	12 €
Red fruits in meringue	14 €
Pistachio Mille feuilles	12 €
Ice cream and sorbets of the moment	10 €

Net prices Service not included

And

Suggestion of the day From the market

Starters between 18 € to 22 €

Main course 28 € to 38 €