STARTERS

Wild Mushrooms In Puff Pastry, *Parsley Emulsion* 22 €

Salt Baked Beetroots, *Smoked Local Goat's Chesse, Walnut and Tangy Vinaigrette* 19 €

Foie Gras Poêlé, *Barbecued Fig Tartar Walnut and Port Wine Reduction* 24 €

MAINS

Melody of Roasted Vegetables *from our Potager, Spicy Vegetable Jus* 26 €

Line-Caught Stonebass White Fish, *Red Pepper, Olive and Chorizzo* 36 €

Lamb Duo, *Smoked Eggplant Purée with Toasted Pine Nuts Potato, Thyme Flavoured Juice* 39 €

Filet Of Camargue Taureau, *Red Endive, Shallot Purée, Red Wine Jus* 39 €

OUR SPECIALTY

FROM THE RÔTISSERIE

Whole Chicken *from Bresse for 3/4 persons* 120 €

Whole Organic Chicken *from Eyragues for 3/4 persons* 110 €

Baby Chicken *from Bresse for 1 person* 32 €

Glazed Roasted Ham *for 2 persons* 75€

Served with *Cumin Roasted Carrots, Grenaille Potatoes Parsley Croutons and roasted Chicken Juice*

ON THE SIDE 7 €

Green Salad With Honey and Mustard Vinaigrette

Cumin Roasted Carrots

Morels Sauce

Gratin Dauphinois

Potato Purée

French Fries Maison

Grenaille potatoes

DESSERTS 15 €

Chesnut and Blackcurrant Tart

Chocolate Cake *Ganaja 70%, Mascarpone and Vanilla*

Saint-Honoré, *Raspberry*