


Autumn

by J&L Pourcel

To Snack on... ... like tapas to share

Oysters from Thau (n°3) – 4 pcs - 12€

Hummus, chickpeas, pita bread - 10€ 

Crispy king prawns, curry mayonnaise - 15€

Fried crab balls, Greek yogurt sauce 14€

Veal trotter & foie gras cromesquis - 10€

Iberian pig shoulder platter - 24€

Appetizers

Crab cocktail, cucumber, radish and pineapple,
avocado sherbet, rice cracker

Red tuna tartare, condiments, mimosa

Salmon gravlax, crunchy fennel salad, citrus fruits,
white cheese with herbs, toasted bread

Sea bass ceviche, coconut milk, citrus, pickles

Chilled semi-cooked scallops, avocado, citrus segments

Porcini mushroom and chestnut ravioli, pumpkin velouté
and cream cheese with herbs

Poultry and game terrine with foie gras, quince compote,
red cabbage, lamb's lettuce, vinegar with mushroom juice

Main Courses

Roasted sea bass fillet, slice of squid stuffed with chorizo
risotto, zucchini caviar, coral butter juice

Gnocchi, parmesan cream,
grilled king shrimps, bisque juice

Grilled red mullet filled, caramelized apples, aioli,
fennel salad, red mullet juice with red wine

Iberian pork chop glazed with orange ketchup caramel,
baby potatoes, glazed beetroot

Grilled veal fillet, macaroni Gratin, candied Cévennes
onion, vegetables date condiment, veal juice

Piece of beef tenderloin, onion confit in red wine sauce,
beef jus, condiment butter, mashed potato and crisps

(supplement +6€)

Cheese & Desserts

Aged cheese platter from Fromagerie Les Marie

Exotic baba cake:
limoncello, pineapple, lime & lemongrass cream

Cheesecake, pistachio, strawberry

Almond and hazelnut "Paris-Brest"

Warm hazelnut cake, fig compote, yogurt sorbet,
orange coulis

Mille-feuille with chestnut cream, vanilla poached
pear and pear sorbet

Bitter chocolate fondant with raspberry heart,
cocoa biscuit

Raspberry & verbena Pavlova

main course : 27 €
appetizer + main course *or* main course + dessert :
42 €
appetizer + main course + dessert : 53 €

Dessin :  [gaeldimitriserre](#)