

## **The Starters**

**Foie Gras terrine 24€** Toasted brioche, chutney

**Grilled King Prawns 23€**Butternut mousseline

Cauliflower Cream Soup 21€
Fresh goat's cheese mousse

\*\*\*\*

## **The Main courses**

Ventoux Pork Belly 30 €

Carrot Mousseline, Brocoli

Fishing of the Day 30 €

Spinach, honey-glazed turnips

Organic beef filet 40 €

Mashed potatoes, seasoned juice

\*\*\*\*

## **Desserts**

Board of 4 types of cheese 16€

Chocolate, Peanut 16€ Chocolate ganache and mousse, peanut crunch

> Vanilla, Raspberry 15 € Vanilla mousse, raspberry confit

Mango, Passionfruit €15
Passion cream, mango and passionfruit mousse, almond biscuit

Our recipe could contain allergies (règlement UE 1169/2011)
List is available on request
All our meats are from France. Prices are net in euros.