



**Foie Gras *au Torchon***

pickled cherries, jelly with star anise, reduction and brioche

*or*

**San Marzano Tomato Terrine**

homemade goat cheese crostini, tomato couscous, pesto and black olive oil



**Pike Perch *Quenelles Nantua***

crayfish, spinach and grilled eryngii mushrooms

*or*

**Zucchini Royale**

seasonal mushrooms, grilled tofu and truffle emulsion



**Aioli Provençal**

local organic vegetables served with mild garlic cream, roasted buckwheat  
and choice of poached cod *demi sel* or organic egg



***Pré-salé* Lamb**

roasted rack and shoulder in *persillade*, aubergine, *socca niçoise*,  
tomato relish and jus with condiments

*or*

**Paella Risotto**

with saffron, pequillos and confit lemon,  
roasted tomatoes and artichokes



**Cheese Selection from Maitre Antony**

3 cheeses with chutneys and nuts



**Cheese Cake**

lime, berries and basil sorbet

*or*

**Trio of Sorbets**

homemade sorbet selection with meringue chards

3 courses € 85 | 4 courses € 105 | 5 courses € 125