

“RETOUR DU MARCHÉ” MENU

This bistronomic lunch formula, renewed every week, is composed according to the arrivals at our local markets.

TO START YOUR MEAL...

Leeks and duck foie gras from the Graves area,

Truffle dressing, crushed hard boiled eggs, nuts

Buternut

Roasted with hazelnuts, Beaufort cheese and chicken jus

TO FOLLOW...

Cod fish

Like a Fish and Chips, Tartar sauce, pak choi salad marinated with honey and coriander

Lamb shoulder,

Roasted in pastilla, plum coulis with candied lemon, spiced couscous with dry fruits and almonds

FOR A SWEET FINISH...

Orelys chocolate

Shortbread biscuit with cocoa, creamy Orelys chocolate and passion fruit

Figs

Mashed with a hint of red wine vinegar, panna cotta mozzarella and speculos

« Retour du marché » three-course menu

Starter, main course and dessert | 39 euros

**From Tuesday to Saturday lunch - Excluding holidays and
public holidays**

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