

OUR RESTAURANT DELIGHTS

Sliced artisan charcuterie from "la Montagne noire"
vegetable pickles 24 €

Homemade smoked salmon with a light citrus sour cream 25 €

STARTERS

Lamb Sweetbreads meunière with saffron spelt & green asparagus 28 €

The vegetable pallet, asparagus, and young artichokes,
black olives of Nyons and its crusts 26 €

Green peas cappuccino, poached cheese raviolis, gomasio 28 €

Homemade naturel marinated foie gras from the Puntoun farm
honey-glazed young carrots and blond toasts 34 €

MAIN COURSES

Palangrotte of grilled fish fillets, rock fish broth,
artichoke and parmesan ravioli 36 €

Salpicon of sea bream, fennel emulsion and young artichokes 38 €

Apalhat pork loin cooked at low temperature
beetroot baked in foil & celery 38 €

Piece of French beef grilled with Voatsiperifery pepper
green asparagus & panisses 39 €

Fisherman's basket by weigh

THE CHIEF'S PLATE SIGNATURE: (only on order)

Preserved shoulder of lamb of l'Aveyron, confit at low temperature
and its heirloom vegetables

70 €/ 2 pers.

CHEESES

Tasting of Tarn goat and sheep cheese, mesclun salad 18 €

DESSERTS

Frozen dessert with candied citron & passion fruit 18 €

Small choux pastries and pistachio ice cream
warm chocolate sauce 18 €

Sorbet and ice-cream trilogy with fresh season fruits 16 €

The inevitable raspberry chocolate "La Table d'Aurore" sphere 20 €

Please order at the start of the meal:

Citrus flavoured crêpes topped with "koso" 18 €

Menu 58 €

Appetizer

The vegetable pallet, asparagus, and young artichokes,
black olives of Nyons and its crusts

Salpicon of sea bream, fennel emulsion and young artichokes

Or

Apalhat pork loin cooked at low temperature
beetroot baked in foil & celery

Small choux pastries with pistachio ice cream
warm chocolate sauce

Net prices