

## OUR RESTAURANT DELIGHTS

Sliced artisan charcuterie from "Millas" and pickles 19 €

Homemade smoked salmon with a citrus sour cream 19 €

## STARTERS

Homemade foie gras from the "Gers", apricot confit with honey 26 €

Greedy crab verrine with herbs, eggplant caviar 25 €

Bluefin tuna tartare, rose grapefruit and ginger marinade  
and poutargue pieces 25 €

Vegetable composition of pickled tomatoes, sorbet and its  
tomato caviar confit 24 €

## MAIN COURSES

Sea bass fillets roasts with pressed olives, caponata and fresh basil 34 €

Rossini style tuna fish steak and young zucchini 38 €

Tender veal from l'Aveyron, ghee butter, nigel and panisse fingers 34 €

Roast rack of lamb, olives and tomatoes with garrigue flavours,  
herb mousseline 33 €

Catch of the day by weigh!

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

Free-range chicken cooked in salt crust Guerande  
and a subtle fragrance of savory and season vegetables.

75 €/ 2 pers.

Net prices

## CHEESES

Cheese specialties: Roquefort, goat cheese and comté 15 €

Fresh bio goat cheese from "Peygros",  
marinated with Provence flavours 15 €

## DESSERTS

Lemon cottage cheese mousseline, seasonal fruit mousse 14 €

Sorbet and ice-cream trilogy with fresh season fruits 15 €

Choux pastry filled with fruits, whipped cream of citrus fruits 14 €

The inevitable raspberry chocolate "La Table d'Aurore" sphere 16 €

Please order at the start of the meal:

Seasonal warm fruit pie, drizzled with honey and local olive oil 15 €

### Menu 49 €

#### Appetizer

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Greedy crab verrine with herbs, eggplant caviar

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Sea bass fillets roasts with pressed olives,  
caponata and fresh basil

Or

Tender veal from l'Aveyron, ghee butter,  
nigel and panisse fingers

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Lemon cottage cheese mousseline, seasonal fruit mousse

Net prices

## Table d 'Aurore Beach carte 2021

### OUR RESTAURANT DELIGHTS:

Slim slices of homemade smoked salmon with sour cream and toasts	19 €
Sliced artisan charcuterie from "Millas", butter and pickles	19 €

### STARTERS:

Fresh tuna Buddha bowl with a mixture of grains and soy sauce	22 €
Fresh melon fantasy with its sorbet, fine ham	21 €
The open field tomato range, chopped tome of ewe with "flayosquet" olive oil	21 €

### MAIN COURSES:

Grilled tuna steak, eggplant caviar with fresh basil	32 €
Grilled fish filets, lemon gourmet bruschetta and Mediterranean vegetables marinade	31 €
Alpahat pork steak grilled with pepper and its spice mustard	31 €
veau de l'Aveyron tagliata, tartar sauce, panisses frites and green salad	31 €

We are pleased to propose you our fisherman basket (the price depends on the weight)

### PASTA:

Fresh tagliatelle with lobster, flavours of Provence and pistou	32 €
Fresh tagliatelle with tomatoes piperade, poutargue pieces	25 €

### DESSERTS:

Sorbet or ice-cream trilogy, coulis, and fresh fruit	14 €
Melba style strawberries and raspberries	15 €
Iced nougat home made with honey and seasonal fruits emulsion	14 €