

OUR RESTAURANT DELIGHTS

Sliced charcuterie & vegetable pickles	19 €
Homemade smoked salmon, light citrus cream	19 €
Roasted marrow bone, undergrowth perfume and its chips	19 €

STARTERS

Homemade foie gras from the Puntoun farm fig confit with honey	26 €
“La Belle Aurore” meat pie, white truffle « aestivum » dressing	22 €
Seared monkfish salad, small pumpkin duxelle and last zucchinis	22 €
Open raviole with sauted girolles mushrooms and a light lime sauce	25 €

MAIN COURSES

Roasted scorpionfish, mini penne rigate with vegetables sprinkled with a light pesto sauce	31 €
Palangrotte of fish filets with lobster juice and mashed potatoes with oignons	32 €
Tender piece of beef d’Aubrac pissaladière tart with mushrooms and strong meat juice with Provence flavours	34 €
Chicken supreme, heart of fresh goat cheese de Peygros espelette peppers piperade with black olives	30 €
Catch of the day	by weigh

CHEESES

Sliced Tomme de brebis cheese, fruit and toasts	14 €
Fresh bio goat cheese from Peygros, marinated with Provence flavours	14 €

DESSERTS

Tender crème brulée with coffee and green cardamome fragrance	14 €
Gourmet Pavlova with chestnut cream and candied chestnut ice cream	15 €
Sorbet and ice-cream trilogy, coulis and seasonal fresh fruits	15 €
The inevitable all chocolate “La Table d ‘Aurore” sphere	16 €
<i><u>Please order at the start of the meal:</u></i>	
Old world citrus flavor crêpes Suzette, flambé with Grand Marnier	15 €

Menu 49 €

Appetizer

Seared monkfish salad,
small pumpkin duxelle and last zucchinis

Roasted scorpionfish, mini penne rigate with vegetables,
sprinkled with a light pesto sauce

Or

Chicken supreme, heart of fresh goat cheese de Peygros
espelette peppers piperade with black olives

Gourmet Pavlova with chestnut cream
and candied chestnut ice cream

Net prices