

## OUR RESTAURANT DELIGHTS

Sliced artisan charcuterie from "Millas" & vegetable pickles 22 €

Homemade smoked salmon with a light citrus sour cream 22 €

## STARTERS

Naturel homemade foie gras and its brioche with truffle butter 29 €

Organic goat cheese macaroon from Peygros, provencal confit 25 €

Bluefin tuna tartar with seaweed and mango vinegar 27 €

Vegetable composition of pickled tomatoes, sorbet 26 €

## MAIN COURSES

Salpicon of grilled seabass fillet, eggplant caviar with fresh fennel 34 €

Rossini style tuna fish steak with onion confit  
and mustard with the savor of cumin & curry 36 €

Grilled tender veal from Aveyron, with garlic and fresh thyme,  
vegetable flan 38 €

Piece of beef from Drailles cooked in a sautoir, panisses,  
marinated olives and tomato caviar 36 €

Catch of the day by weigh

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

Farm chicken cooked in a salt crust 85 €/ 2 pers.

Net prices

## CHEESES

Fresh goat cheese & ripened sheep's cheese,  
fruit and toasted bread 16 €

## DESSERTS

Iced almond nougat with orange and honey sauce 17 €

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

The inevitable raspberry chocolate "La Table d'Aurore" sphere 17 €

Please order at the start of the meal:

Strawberry and raspberry tart, yoghurt ice cream 16 €

### Menu 54 €

#### Appetizer

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Organic goat cheese macaroon from Peygros,  
provençal confit

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Fillet of roasted Seabream  
with a vegetable flan of la Piboule

Or

Piece of beef from Drailles cooked in a sautoir, panisses,  
marinated olives and tomato caviar

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Iced almond nougat with orange and honey sauce

Net prices