

# MENU



## STARTER

### STARTER OF THE DAY

Today's little surprise...

8 €

### SOFT-BOILED EGG, SICILIAN CAPONATA

Eggplants, onions, tomatoes, celery, green olives, and capers

9.50 €

### HEIRLOOM TOMATO GAZPACHO WITH BURRATA

Cold soup of Spanish origin

11 €

### GOAT CHEESE SALAD

Lightly seared melon, verbena dressing

12 €

### SEMI-COOKED FOIE GRAS

Black olive chutney with brioche bread

12.50 €

### GRAVLAX SALMON

Marinated with dill, horseradish whipped cream

13 €



## DESSERT

### NOUGAT ICE CREAM

red fruit coulis

7 €

### DESSERT OF THE DAY

The grand finale...

7.50 €

### APRICOT CLAFOUTIS

Honey-rosemary syrup with vanilla ice cream

8 €

### PANNA COTTA

Exotic Fruit Delight

8.50 €

### CHOCOLATE LAVA CAKE

The most indulgent possible !

9 €

### LEMON, YUZU, AND STRAWBERRY TART

10 €



## MAIN DISH

### SPELT RISOTTO

Served with grilled vegetables

16 €

### GUINEA FOWL SUPREME

Rosemary cream, Marseille-style panisse, and roasted zucchini

17 €

### CHEF'S SPECIAL OF THE DAY

More surprises await !

17 €

### CRISPY CHICKEN BURGER

Basil pesto with fresh arugula

19 €

### LAVARIN AIOLI

Braised vegetables, cod with herb crust

20 €

### FRENCH DRY-AGED RIBEYE STEAK

Roasted potatoes with herb butter

23 €



All prices include tax and service

If you have any allergies, our staff will be happy to advise you about ingredients.