



Lunch Menu

Food 2 courses : 490 -. / 3 courses : 590 -. .

Wine glass 190 -. / Pot (46cl) 650 -. .



. Starters

Pork - Terrines and Rillettes with Pickles

Seafood- 4 oysters Fine de Claire No4

Pizzette (V) - Truffle Brie / Mesclun

Fish- Smoked Salmon, Brioche, Cream, Capers & Dill

Salad- "Caesar" with Smoked Chicken and Parmigiano



. Mains

Fish - depending on arrivals, with Mash and Sauce "Vierge"

BBQ Board - Chicken, Porchetta, Sausage, Grilled Veg.

Beef - Rib Eye 150g, French Fries & Salad

Risotto (V) - Zucchini, Goat Cheese, Cherry Tomato & Basil

Seafood - Spaghetti Seafood, Spicy Tomato



. Desserts

Creamy - Crème Brûlée

Chocolate - Cagette Chocolate Mousse

Tart - Tart of The Day

Choux - Whipped Cream and Chocolate sauce

Ice Creams & Sorbets

. Platters (To Share)

Served with green salad and homemade bread

La Provence 690 -. .

Marinated Mushrooms, Olives, Zucchini Cake, Deep Fried Eggplant, Pickles,
Olive Tapenade, Fresh vegetables & Anchoiade

La Mer 990 -. .

Smoked Salmon & Blinis, Prawns & Avocado Cocktail, Fish Terrine, Salmon rillettes
Deep Fried Calamari, Cod "Accras" & Tuna Tartare

La Campagnarde 890 -. .

Smoked Chicken, Terrine & Rillettes, Homemade Coldcuts, Brie de Meaux Cheese,
Cured Duck Breast & Chicken Liver Mousse