

Summer Menu

32€

OUR STARTERS

SALMOREJO (ANDALUSIAN GAZPACHO)

Hard-boiled egg & Bacon chips, crunchy Focaccia

Our recommended Wines: **La Bargemone** (White dry , Provence) or **Vallombrosa** (Rosé , Provence)

OR

STARTER OF THE DAY

OUR MAIN COURSES

GRILLED FILLETS OF RED MULLET

Puréeed zucchini, Panisses (thick fried pancakes of chickpea flour), Light Tomato sauce, Absinth spray

Our recommended White Wines: **YL** (dry , Corsica) or **Chateau Merande** (dry , Savoy)

OR

ORGANIC TRADITIONALLY MADE SPAGHETTI, TRUFFLED CREAM & ORGANIC FREE RANGE POACHED EGG

Traditionally fresh pasta made with organic flour, few fresh baby spinach leaves.

Our recommended Red Wines: **Château TSH** (Fruity, Provence) or **Les Sorcières** (Fruity, Languedoc)

OR

PROVENÇAL BEEF STEW (DAUBE)

Gremolata (Italian Citrus condiment), Thin cake of fried, shredded potatoes

Our recommended Red Wines: **Richeaume** (Intense, Provence) or **Château Maïme** (Spicy, Provence)

OUR DESSERTS

OUR HOME-MADE DESSERTS According to our daily selection

