

Autumn Menu

32€

OUR STARTERS

CREAM OF CARROT SOUP FLAVORED WITH GINGERBREAD

Cardamom cream

Our recommended White Wines: Pouilly-Vinzelles (Dry, Burgundy) or Viognier (Fruity, Rhône)

OR

STARTER OF THE DAY

OUR MAIN COURSES

GRILLED FILLETS OF RED MULLET

Jerusalem artichokes and Celeriac purée, Panisses (thick fried pancakes of chickpea flour), small Pumpkin cream “as a seasoning”

Our recommended White Wines: Cantina di Torra (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: Piedra Negra (Intense, Argentina) or Les Sorcières (Fruity, Languedoc)

OR

MILLEFEUILLE LAYERING OF SHREDDED PORK AND CRISPLY POLENTA

Marinated “Red label” French pork, Low-heat cooking, Strong juice



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

OUR DESSERTS

OUR HOME-MADE DESSERTS According to our daily selection

