

# Our Autumn Menu

## 35€

### OUR STARTERS

#### SMALL RAVIOLI WITH FRESH MUSHROOMS IN PRESERVE GARLIC BROTH

*Our recommended White Wines:* **Cantina di Torra** (Dry, Corsica, 7,90€) or **Adrian** (Fruity, Rhône, 7,90€)

OR

#### STARTER OF THE DAY

### OUR MAIN COURSES

#### GRILLED FILLETS OF SEA BREAM

Diced fall vegetables, Parsnip purée, Autumn virgin light sauce

*Our recommended White Wines:* **La Bargemone** (dry, Provence, 6,90€) or **Chateau Merande** (dry, Savoy, 6,90€)

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, 7,90€) or **Les Sorcières** (Fruity, Languedoc, 6,90€)

OR

#### PROVENÇAL BEEF STEW (DAUBE)

Gremolata (Italian Citrus condiment), Crisply Polenta

*Our recommended Red Wines:* **Richeaume** (Intense, Provence, 11,50€) or **Château Maïme** (Spicy, Provence, 7,90€)

### OUR DESSERTS

OUR HOME-MADE DESSERTS According to our daily selection

