

# Our Summer Menu

## 36€

### OUR STARTERS

**THIN CRUNCHY VEGETABLES TART “AS A BAGNA CAUDA”** (Anchovy & Garlic sauce)

Stewed onions with Anchovy, Botargo (a dried, pressed roe of mullet) chips

*Our recommended Wines:* **Vallombrosa Rosé** (Dry, Provence, 7,90€) or **Adrian** (Fruity, Rhône, 7,90€)

OR

**STARTER OF THE DAY**

### OUR MAIN COURSES

**GRILLED FILLETS OF RED MULLET**

Pickled vegetables with spices, Prawn bisque, Potatoes

*Our recommended Wines:* **La Bargemone** (White dry, Provence, 6,90€) or **Ikon** (Rosé dry, Provence, 7,90€)

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

**PORK CHEEKS STEW**

Full-bodied gravy sauce, Polenta, Citrus zests

*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

