

# Our Winter Menu

## 37€

### OUR STARTERS

#### ORGANIC TRADITIONALLY MADE GNOCCHI & BUTTERNUT

Creamy Gorgonzola (Italian cheese) sauce

*Our recommended Red Wines:* **Vallombrosa Terrasses** (Fruity, Provence, 7,90€) or **Clos la Ménardière** (Fruity, Provence, 11,90€)

OR

#### STARTER OF THE DAY

### OUR MAIN COURSES

#### GRILLED FILLETS OF SEA BREAM

Diced fall vegetables, Parsnip purée, Winter virgin light sauce

*Our recommended White Wines:* **La Bagemone** (dry, Provence, 6,90€) or **Domaine Vico** (Fruity, Corsica, 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

#### PRESERVED CHUCK OF BEEF

Full-bodied gravy sauce, Puree, Few Shallots

*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

