Réseau WIFI: LEMILLESIME

Mot de passe : Mat280880



Starters

Italian Candied Tomato, Parmigiano Ice Cream	18€
Green Aspargus from Luberon, Smoked Eel and Shells Broth	20€
Langoustine Soufflé, Smoked Bisque	32€
Chartreuse Praws, Morteau and Foie Gras	26€
<u>Fishes</u>	
Mullet in Rainbow Eggs Sauce	24€
Sea Bass Ballotine, Vadouvan Broth	32€
<u>Meats</u>	
Suckling Pig Galantine, Pearl Juice	27€
Veal Sweetbreads, Wild Garlic and Seashells Infusion	38€



Cheeses

Faisselle of Cottage Cheese: Sugar, Red Fruit Coulis or Freshherbs	5€
Saint Nectaire Our Way	12 €
<u>Desserts</u>	
Creamy Rice Pudding, Salted Caramel	12 €
Chocolates in Different Textures	12€
Dessert Suggestion	12 €

Daily Menu at 27,90 €

Starter, main dish and desert

(Starter and main dish or main dish and desert at 21,90 €)

(On the blackboard)(Served only at the lunch during the week)

Menu Découverte 44 €

Italian Candied Tomato, Parmigiano Ice Cream

OR

Green Aspargus from Luberon, Smoked Eel and Shells Broth

Fisherman's Suggestion

OR

Suckling Pig Galantine, Pearl Juice

Faisselle of Cottage Cheese (Sup.3€ Menu)

OR

Saint Nectaire Our Way (Sup.3€ Menu)

Dessert to choice, (Please order the dessert at the beginning of yourmeal) (on the 2^{nd} page)

Any changes on the menu will be charged as supplement Starting to 8 people, Please to choose in the same menu for all the guests

MenuGastronomique 67 € Cheese included

Langoustine Soufflé, Smoked Bisque

OR

Chartreuse Praws, Morteau and Foie Gras

Sea Bass Ballotine, Vadouvan Broth

OR

Veal Sweetbreads, Wild Garlic and Seashells Infusion

Faisselle of Cottage Cheese

OR

Saint Nectaire Our Way

Dessert to choice « à la carte » (on the 2nd page)

(Please order the dessert at the beginning of your meal)

Menu Tentation 85 €

Proposed in 6 services function of the Chef inspirations
(This Menu is served to the whole table)