



DOUCE FRANCE

69 €

APERITIF

Kir (125 ml)

STARTERS

Block of duck foie gras, toasted French bread
Smoked beef salad
Crust pâté (pork), onion confit
Creamy pea soup with peppermint and fresh goat cheese 🌱

MAIN COURSES

Duck leg confit, beetroot and *agria* potato pancake
Skate, crushed potatoes, olive oil with thyme
Risotto of black rice, coriander and confit tomatoes 🌱

PDO CHEESES

DESSERTS

Exotic entremet 🌱
Bourdaloue pear tart in a glass 🌱
Choux pastry profiterole

Coffee or tea

SELECTION OF WINES

Rothschild Chardonnay - IGP Pays D'Oc
Cabernet Sauvignon - IGP Pays D'Oc
(1 bottle for 2 guests)

1 bottle of Evian (750 ml) for 2 guests
Or 1 soft drink (330 ml) per guest

(Any additional requests will lead to an extra charge)

Ingredients available each day in limited quantities to ensure freshness, with the exception of special orders 72 hours in advance.

Vegetarian 🌱



KID'S MENU

37€

STARTER

Crispy chicken skewer

MAIN COURSE

Poultry paupiette, parsley potato mousseline, veal gravy

DESSERT

Choux pastry profiterole

SOFT DRINK

(Any additional requests will lead to an extra charge)

Ingredients available each day in limited quantities to ensure freshness, with the exception of special orders 72 hours in advance.

