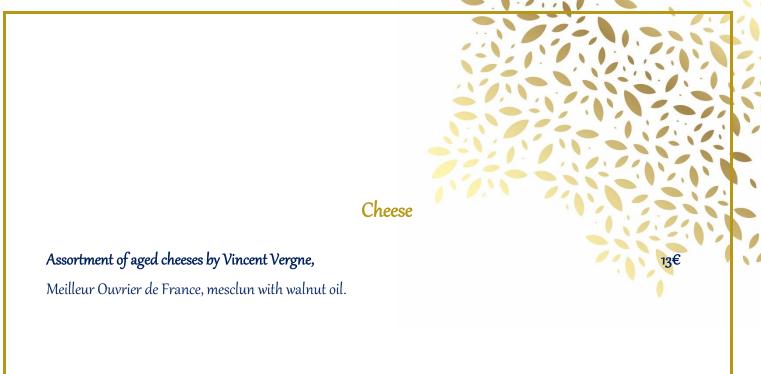


Starters

Pan-seared foie gras Tatin from Ferme du Gubernat,	26€
rich Porto sauce, aromatic salad, and walnut oil vinaigrette. To enjoy alone or to share.	
Langoustine tartare with winter vegetables, corn, and roasted hazelnut flavors.	18€
Vaunage snails in a crispy sphere, Cévennes garlic and watercress flan, snail crisp.	15€
Cauliflower Bavarois, spinach-curry biscuit insert, peanut crisp, and pickled broccoli.	14€
Main courses	
Garden selection, a variety of winter vegetables with the flavors of the garrigues.	18€
Butter-poached turbot with thyme and lemon, salsify cooked two ways, bergamot gel, spinach sauce, and lavender emulsion.	28€
Tournedos Rossini, black Angus from Camargue, compressed potatoes, sweet onion confit, and rich beef jus.	32€
Low temperature veal rump, Camargue AOP pilaf rice, vegetables, and creamy blanquette-style sauce.	24€
Crau pork tenderloin,	22€



Dessert

Black Forest, chocolate sponge cake, milk mousse, morello cherry-pepper-verbena insert and gel.	10€
Spiced wafer, orange cream and paste, spiced Cointreau gel, and spiced orange sorbet.	11€
Coconut tartlet, with coconut mousse, cream, and granita, exotic fruit brunoise, and maracuja gel.	10€
Mont-Blanc style dessert, Cévennes chestnut whipped cream, grapefruit, and meringue shards.	9€



Boissons non incluses Prix en euros Taxes et service compris