

STARTERS

Six huîtres de Bouzigues (6 local oysters)	10.50
Neuf huîtres de Bouzigues (9 local oysters)	14.00
Douze huîtres de Bouzigues (12 local oysters)	19.00
Homemade rillettes made with fresh fish	12.50
Piémontaise-style salad with truffle-flavoured ham and quail egg	14.00
Mussel soup and ravioli flavored with fennel and star anise	14.00
Crab rémoulade with Chinese cabbage, served with a beetroot waffle	9.00
Warm goat cheese and tapenade toasts, honey and bacon	14.00
Soft scrambled eggs with prawns and chorizo, with a red pepper coulis ..	13.00

MAIN COURSES

Tartare de bœuf français Aubrac (180g) et frites fraîches (XL 360g +5.5€)....	22.00
(raw beef steak and french fries) (Préparé par le Chef) (180g)	
250g Tuna steak (sashimi-grade), with garlic parsley sauce and homemade aioli	27.00
Butternut parmentier with oyster mushrooms, ricotta and Parmesan cheese..	14.00
Homemade fish burger	18.00
(organic burger bun, house-made fish steak in tempura and cornflakes crust, tartar sauce, pickles, and confit tomatoes)	
French beef tenderloin, with green peppercorn or Roquefort sauce	29.00
French beef tenderloin Rossini-style with Madeira sauce and pan-seared foie gras ...	36.00
Italian "Salers" burger with homemade 150g beef patty (XL double steak +5.50€).....	21.50
(pain burger bio, pesto maison, cœur de bœuf snackée, coppa, roquette, oignons frits et mozzarella)	
Chorizo-crusted cod fillet with a smooth chorizo sauce	26.00
Slow-cooked lamb (7-hour lamb)	24.00
(shoulder of lamb (from Ireland or New Zealand), slow-braised for 7 to 8 hours, with rich homemade lamb jus)	
French duck breast from the South-West (350-400g)	29.00
(served with homemade cider duck jus)	

HOMEMADE DESERT

Selection of matured cheeses	8.50
"Very Gourmand" coffee (desserts assortment and espresso coffee).....	10.90
(selection of 5 mini desserts from our menu & espresso coffee)	
Grape tart with vineyard peach sorbet by Maison Antolin	8.00
Homemade profiteroles with chocolate sauce	9.50
Creamy praline rice pudding with toasted almonds and hazelnuts	9.00
Quince fondant with pomegranate whipped cream and candied quince	8.00
Crispy pastry pouch with red wine-poached pears, pear sorbet	10.00
Colonel (lemon sorbet with vodka)	10.50
Iced chocolate or coffee dessert (Liégeois style)	10.00
Baulois-style chocolate cake caramel, salted butter ice cream (not molten).	9.00
Dessert platter (12 mini desserts, warm chocolate sauce with whipped cream, and waffle soldiers for dipping)	33.00

Pour accompagner votre dessert ?
Un verre de CRI de l'Hirondelle
du Domaine St Martin des Champs