

<b>Black truffles winter tuber melanosporum</b> Macaroni gratinated with parmesan, duck foie gras and truffles veal juice	55€
<b>Chanterelles mushrooms, Zucchini</b> Cooked, fresh almonds, parmesan pastry	44€
<b>Langoustine</b> Grilled, Tasmanian pepper, borage ravioli, juice of heads infused with fresh verbena	57€
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<b>Red mullet</b> Pan fried with thyme flower, candied "delicatesse" potatoes, caramelized saffron juice	44€
<b>John Dory</b> Steamed with dry fennel, tomato, basil, olives, artichokes "barigoule", lemon caviar	61€
<b>Carabineros</b> Grilled on the plancha, black rice Di Vénère like a risotto with squids and preserved lemon	72€
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<b>Beef from Salers</b> Roasted filet, Provencal juice and smoked eggplant, puff potatoes	67€
<b>Lozère veal chop</b> Chanterelle mushrooms, potatoes cooked in cooking juices, garlic fritters	78€
<b>Lamb</b> Confit slowly with aromatics, caramelized onions, reduced juice with piquillos and savory	63€
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<b>Fromages affinés par Claire Donnadieu</b>	21€
<b>Sélection de fromages de chèvre par Dominique Fabre</b>	19€
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<b>Chartreuse verte VEP</b> In granité, raspberries and rose water ice cream	25€
<b>Homemade praline</b> Crunchy, lemon sorbet with green anise	24€
<b>Candied strawberries in their juices</b> Egg with in snow and tomato marmalade, ice cream with lavender honey	24€
<b>Guanaja chocolate</b> In fine soufflée tart, mascarpone emulsion and cocoa sorbet	25€



**Menu Découverte 85€**

Served with two glasses of wine

**Chanterelles mushrooms, Zucchini**

Cooked, fresh almonds, parmesan pastry

**Red Mullet**

Pan fried with thyme flower, candied "delicatesse" potatoes, caramelized saffron juice

**Beef from Salers**

Roasted filet, Provençal juice and smoked eggplant, puff potatoes

**Homemade praline**

Crunchy, lemon sorbet with green anise



**Menu de Saison 125€**

**Chanterelles mushrooms, Zucchini**

Cooked, fresh almonds, parmesan pastry

**John Dory**

Steamed with dry fennel, tomato, basil, olives, artichokes « barigoule »

**Black truffles winter tuber melanosporum**

Macaroni gratinated with parmesan, duck foie gras and truffled veal juice

**Lamb**

Confit slowly with aromatics, caramelized onions, reduced juice with piquillos and savory

**Candied strawberries in their juices**

Egg with in snow and tomato marmalade ice cream with lavender honey

**Chocolate Grand cru**

In fine soufflé pie, cocoa sorbet, mascarpone emulsion



**Menu Dégustation 150€**

**Seabream**

Marinated in thin slices, white peach, lime, vanilla, yellow tomato

**Langoustine**

Grilled, Tasmanian pepper, borage ravioli, juice of heads infused with fresh verbena

**John Dory**

Steamed with dry fennel, tomato, basil, olives, artichokes « barigoule »

**Black truffles winter tuber melanosporum**

Macaroni gratinated with parmesan, duck foie gras and truffled veal juice

**Lamb**

Confit slowly with aromatics, caramelized onions, reduced juice with piquillos and savory

**Selection of cheeses**

Fruits chutney

**Chartreuse granité VEP**

Raspberries, rose water ice cream

**Chocolate Grand cru**

In fine soufflé pie, cocoa sorbet, mascarpone emulsion

