

STARTERS

 Salmon, oysters & seabass tartare, seasoned with ginger & lemon 21€ 160 Kcal

Cucumber and mint gazpacho with thyme flavored honey feta 15 €

Sea bream marinated with lime & Espelette pepper, aneth virgin sauce 24€

Tomatoes, spicy tomato syrup with smoked stracciatella from "Puglia" 20€

Chef's nanny deviled eggs 13€

MAIN COURSES

Roasted free-range chicken with crispy layered potatoes, caramelized onion 31€

Langoustine ravioli, artichoke purée & shellfish sauce 33€

Grilled lamb leg and carrots with rosemary 34€

"Salt & pepper" Cod fillet, "Paimpol" beans stewed with a hint of tomato 32€

French Beef tenderloin, tarragon stuffed mushrooms & potatoes 35€



Tuna marinated with lemongrass, roasted tomatoes and crispy rice 35€

Seasonal vegetables 22€

LES DESSERTS

Yellow fruits Pavlova and verbena 13€

The famous "Chef Christian Constant" chocolate tart 13€

Raspberry "Millefeuille" 13€

Spiced Red Wine Roasted Figs 13€



Chocolate and caramelized almonds « Profiteroles » 13€

French cheese plate 18€

Lunch Set Menu of the Day

Starter & main course or main course & dessert (of the day) 34€

Starter & main course & dessert (of the day) 39€