

SEASONAL MENU

STARTER

TO CHOOSE

TWICE-COOKED ARTICHOVES WITH RUNNY YOLK AND HAM SHAVINGS

ARTICHAUT À DEUX CUISSONS AVEC JAUNE D'OEUF LIQUIDE ET COPEAUX DE JAMBON

LEEK CREAM WITH CANDIED PEARS AND BLUE CHEESE

WITH YOLK AND HAM SHAVINGS

CAESAR SALAD WITH CRUNCHY CHICKEN, BACON CROUTONS AND SPECIAL DRESSING

SALADE CÉSAR AVEC POULET CROUSTILLANT, BACON, PAIN CROUSTILLANT ET VINAIGRETTE

PUMPKIN RISOTTO WITH BLACK CHANTERELLES

RISOTTO DE CITROUILLE AUX CHANTERELLES NOIRES

MAIN

TO CHOOSE:

MARKET FIDEUÀ

FIDEUÀ DEL MARKET

MIX GRILL MEAT WITH POTATOES AND PADRÓN PEPPERS

VIANDE GRILLÉE AVEC POMMES DE TERRE ET PIMENTS PADRÓN

COD CANNELONI WITH ROASTED GARLIC AND TOMATO SOFRITO WITH BASIL, PINE NUTS AND PARMESAN

CANNELONI DE CABILLAUD ET D'AIL, RÔTI À LA SAUCE TOMATE AVEC BASILIC, PIGNONG DE PIN ET PARMESAN

FISH OF THE DAY

POISSON DU JOUR

DESSERTS

TO CHOOSE:

TIMBAON (CREMA CATALANA, NOUGAT ICE CREAM AND CHOCOLATE

TIMBAON (CREME BRULÉE, GLACE NOUGAT ET CHOCOLAT)

CHOCOLATE COOKIE WITH CHOCOLATE ICE CREAM

COOKIE AU CHOCOLAT AVEC GLACE CHOCOLAT

FRESH PINEAPPLE CARPACCIO WITH VAINILLA ICE CREAM AND CARAMEL COULIS

CARPACCIO D'ANANAS AVEC GLACE À LA VANILLE ET COULIS DE CAMEL

CREAM PROFITEROLES WITH CHOCOLATE SAUCE WITH CHOCOLATE SAUCE

PROFITEROLES À LA CHANTILLY

WATER, SODA, BEER OR HOUSE WINE

24.95 VAT INCLUDED
INCLUDES A DRINK AND BREAD.
COFFEES NOT INCLUDED.