

APPETIZERS

- Chef's Salad 8.50 €**
- Tomato and Mozzarella Salad 8.50 €**
- Cured ham platter 8.50 €**
- Special from today's market 8.50 €**
- Salad with hot foie gras and raspberry vinegar 11.00 €**
- Mussels with leeks on a mille feuille pastry 9.00 €**
- Bouquet of shrimp with chive sauce 9.00 €**
- Duo of mountain cold cuts 10.00 €**
- Fish soup with a rouille sauce and croutons 10.00 €**
- Jumbo shrimp fricassee provençal style 11.00 €**

MEAT

- Today's special 11.00 €**
- Boneless Marsala veal chop 11.00 €**
- Milanese style chicken scallop 12.00 €**
- Filet of beef with green pepper (180 g) 15.00 €**
- Rib steak grilled with herbs (200 g) 13.00 €**
- Strips of grilled duck breast with lavender honey 13.00 €**

FISH & SEAFOOD

- Today's catch (the Chef's suggestion)**
- Roasted filet of fresh Mediterranean Sea bass with basil sauce 13.00 €**

DESSERTS

- The cheesemaker's selection with a pine nut salad 6.50 €**
- Pie of the day 6.50 €**
- Chocolate Mousse 6.50 €**
- Catalogna Style Crème brûlée 6.50 €**
- Tiramisu 6.50 €**
- Fresh fruit salad 6.50 €**
- Fromage blanc with raspberry sauce 6.50 €**
- Frosted nougat and its sauce 7.50 €**
- Profiteroles with hot chocolate 7.50 €**
- Sorbet or Ice cream (3 scoops) with whipped cream 6.50 €**
- Affogato vanilla ice cream 6.50 €**
- Caramel liégeois Sunday 7.00€**
- Fresh fruit salad with a scoop of lemon sorbet 7.50 €**
- The Colonel 8.50 €**