



Les Menus

Seasonal Menu

Dish of the day	19,50 €
	12,50 €
Starter + main dish or main dish + dessert	16,00 €

A la Carte Menu

Starter, main dish and dessert	30,00 €
Starter, fish and meat main dish, dessert	38,00 €

Choose from the a la carte menu (not including matured meats)

Children's menu

1 fruit squash + 1 main dish + 1 scoop of ice-cream	9,50 €
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Summer menu

Oven-roasted « ravioles » and salad	16,00 €
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Open

Lunch : 12pm to 1.30pm

Dinner : 7pm to 9.30pm

Closed Sunday evening

A list of allergen ingredients is available on request
Service charge and VAT included



La Carte

Starters

Ardèche trout toast like a pissaladière, fennel and fresh herbs	11,50 €
- AOP Côtes de Provence Sainte Victoire rosé, Château des Ferrages, 2018	
Feray Island vegetables, olive and lovage dressing, Vercors blue cheese and dry ham	10,50 €
- Pyrenees Victoria, Landsborough Riesling, Domaine Tournon, 2016	

Main Dishes

Open ravioli with basil, seafood, orange carcass juice, bottarga	19,50 €
- AOP Pouilly-Fuissé, Domaine Ternel, 2017	
Drôme organic poultry, lemon and lemon balm, pea and peanut condiment	19,00 €
- AOP Saint-Péray, Anne-Sophie Pic & M.Chapoutier, 2017	
Crispy-baked organic « ravioles »	12,50 €
Crispy-baked Ardeche chorizo and Espelette pepper organic « ravioles »	13,00 €
Crispy-baked shrimp, lemon and pink berries organic « ravioles »	14,00 €
Crispy-baked « ravioles » stuffed with goat cheese, candied tomatoes and basil	13,50 €

Maturing Cellar

Piece of beef of the moment	100 gr	12,20 €
Beef fat fries		

Desserts

Regional cheeses served with jam	8,00 €
Faisselle (cottage cheese), with cream or raspberry coulis	5,00 €
Dessert of the day	6,00 €
"Sweet summer", strawberry, passion and verbena	7,50 €
"Cherry choco", cherry and balsamic compote, Manjari chocolate, dried fruits	7,50 €
Gourmet coffee (supp. 1,00 €)	8,50 €

Hearty salads

Summer :	14,00 €
Tomato, burrata, pesto, arugula, cebette, candied tomatoes, breadsticks, dried beef	
Bouddha bowl :	13,00 €
Quinoa, seasonal vegetables and fruits, lemon vinaigrette	

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