

Broue Menu 45€

Appetizer

Starters

Crispy sardine, piperade with smoked pimiento, bouillabaisse stock 

Or

Mozzarella di buffala tomato with lavender and basil from Mrs Morisot 

Or

Talbat trout ceviche with black lemon and Espelette chilli courgette caviar 

Main Courses

Pork loin with Pondicherry pepper and smoked potato milk 

Or

Seabream, fine ratatouille, chickpea saladine, green juice 

Or

Seared Red tuna with traditional tomatoes from Jacky Mercier 

Cheeses

Selection from the cheese trolley

Or

Maison Taillefer's fresh goats' cheese

Desserts

Mr Martin's strawberry tartlet 

Or

Apple and dill Vacherin with dried lemon

Or

Melon, orange and basil Calisson 

 Dish prepared with regional produce

