

OUR STARTERS

THE FOIE GRAS SCALLOP <i>Muscat Reduction, Spiced Pear Compote</i>	22€
THE PUMPKIN VELVET <i>Caramelized Red Onions and Bacon Chips</i>	10€
THE CRISPY CAMEMBERT <i>Roasted Chorizo and Mixed Salad</i>	12€
THE SOFT EGGS <i>2 Meurette-style Eggs (Bacon, Garlic Croutons, Mushrooms, Red Wine Sauce)</i>	11€
THE TAPAS SLATE <i>(To share... or not !)</i> <i>Assortment of Land&Sea Tapas</i>	
Small	14€
Big	22€
THE GALION'S SALAD <i>Semi-cooked Salmon, Poached Egg, Avocado, Shrimp, Tomato, Cucumber, Manchego</i>	
Small/ Big	12€/18€
THE OYSTERS <i>Marennes of Oléron or Leucate (depending on arrival)</i>	
Plate of 6	11€
Plate of 12	20€
THE IBERIAN HAM SLATE <i>And its Fig Chutney</i>	18€
STARTER OF THE DAY <i>(See menu of the day)</i>	10€
THE CHEF'S RISOTTO <i>Creamy Risotto with Scallops and Prawns, Curry Cream</i>	25€
THE MONKFISH <i>Leg of Caribbean Monkfish with Papaya and Coconut Milk</i>	26€
THE SALMON <i>Provençal Salmon Blanquette</i>	24€
THE BASS FILLET <i>And its Fresh Herbs Marinade</i>	28€
THE PARILLADE <i>Assortment of Fish and Seafish depending on arrivals</i>	34€
FISH OF THE DAY <i>(See menu of the day)</i>	19€

OUR FISHES



Notre Carte directement sur votre mobile



THE CHILD FORMULA (-12 years)

WHITE HAM AND ITS RAW VEGETABLES

OR APPETIZERS OF THE DAY

MEAT OF THE DAY OR FISH OF THE DAY

OR CHOPPED STEAK,

TOPPINGS / VEGETABLES OF THE DAY

FRENCH FRIES OR PASTA

2 ICE CREAM BALLS

OR CHOCOLATE CAKE

OR COTTAGE CHEESE / YOGURT



1 Dish 9€

Starter – Dish ou Dish – Dessert 13€

Full Menu 16€

The list of 14 allergens present in our dishes is available at the reception
Our prices are net

OUR PASTA DISH

SEAFOOD LINGUINE <i>Scallops, Shrimp, Mussels, Garlic Cream and Parsley</i>	24€
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OUR MEATS

THE DUCK BREAST <i>Glazed with Honey and Short Juice with Banyuls</i>	27€
THE CONFITE LAMB MOUNTS <i>Rosemary Reduction</i>	25€
THE CHICKEN BREAST <i>Paprika ans Coconut Milk Sauce</i>	19€
THE PORK PLUMA <i>Tarragon Sauce</i>	22€
THE SAVOYARD BURGER <i>Reblochon, Bacon, Candied Onion Compote, Roasted Vegetables, Aurore Sauce Pont-Neuf Potatoes and Vegetables of the Day *Additionnal Pan-Fried Foie Gras(7€)</i>	21€

THE BEEF FILLET <i>Porcini Mushroom Cream</i>	35€
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THE PAN-FRIED VEAL KIDNEYS <i>Old-Fashioned Mustard Sauce</i>	21€
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MEAT OF THE DAY <i>(See menu of the day)</i>	19€
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OUR DESSERTS

THE PISTACHIO CREME BRULEE <i>And its Sorbet</i>	10€
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THE POACHED PEAR <i>With Rivesaltes Muscat</i>	9€
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THE BRIOCHE IN PAIN PERDU STYLE <i>Hot Chocolate and Ice Cream</i>	9€
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THE MANGO SOUP <i>And its Raspberry Sorbet</i>	9€
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THE REVISITED CRUMBLE <i>With Seasonal Fruits and Salted Butter Caramel</i>	10€
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THE 3 CHOCOLATE MOUSSE <i>And English Cream</i>	9€
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DESSERT OF THE DAY <i>(See menu of the day)</i>	9€
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