

Weekly Suggestions

From Monday 30th to Saturday 4th april 2026
Starter 12.50 - Main course 24.50 - Dessert 12.50 - 3-course menu 45.00

ASPARAGUS AND STRAWBERRY SALAD, BALSAMIC VINAIGRETTE
OR
CREAMY GREEN PEA SOUP WITH BURRATA

.....

PAN-SEARED GILTHEAD SEA BREAM (GR), TARRAGON TOMATO
COMPOTE

COUSCOUS WITH SEASONAL VEGETABLES AND OLIVE OIL
OR

ROAST PORK TENDERLOIN (CH), WHISKY CREAM SAUCE
RÖSTI VOL-AU-VENT* WITH MUSHROOMS AND GRATIN TOMATOES

OR

 POTATO GNOCCHI WITH WILD GARLIC*
FENNEL CREAM, PUMPKIN SEEDS, AND BABY GREENS

.....

RHUBARB DESSERT WITH STRAWBERRY JELLY
OR

PLATE OF 3 LOCAL AND INTERNATIONAL CHEESES

The Vintage dish

Served from Monday, 30th March to Sunday, 5th april, 2026 - 36.50

GRILLED PARISIAN-STYLE BEEF FROM OUR REGION
"CAFÉ DE PARIS" BUTTER AND FRIED ONIONS
SERVED WITH LOCAL FRENCH FRIES AND MARKET VEGETABLES

The Sunday roast

Served at lunchtime on Sunday, 5th april 2026 - 34.50

ROAST LEG OF LAMB FROM OUR REGION CRUSHED POTATOES
WITH WILD GARLIC AND A DUO OF ASPARAGUS

*Does not meet the requirements of the "Fait maison" Label