

Starters

<i>Chicken liver pâté perfumed a la Cartagene</i>	14,00 €
<i>Crispy potato and cod in garlic cream served on a bed of lettuce</i>	14,00 €
<i>Warm goat's cheese wrapped in a parcel of small tender salad leaves</i>	14,00 €
<i>Trout tartar flavoured with fresh spring onions and dill</i>	18,00 €
<i>A duet of hot and cold foie gras</i>	20,00 €
<i>Marbled foie gras on bread flavoured with spices</i>	18,00 €

Fish

<i>Dainty red mullet with vegetables and basil tagliatelli</i>	18,00 €
<i>Crayfish served in a reduced sauce of the tails flavoured with coriander seeds</i>	18,00 €
<i>Filet of trout served with a delicate stuffing</i>	16,00 €
<i>Tagliatelli with sweet bread and cockles</i>	20,00 €

Meat

<i>Roast lamb with hazelnuts, served in a juice fragranced with thyme</i>	20,00 €
<i>A crispy pan-fried prime cut of pressed beef, served rare</i>	20,00 €
<i>Oven roasted saddle of lamb, gently simmered in Monalisa apple sauce</i>	18,00 €
<i>Ox cheek braised in its own juices</i>	16,00 €
<i>Roasted stuffed filet of pigeon, cooked in the juice of crystallised shallots</i>	24,00 €

Vegetarian dishes

<i>Courgette timbale fragranced with fresh mint, served with petite marinated vegetables</i>	15,00 €
<i>Petite vegetarian timbale served with gently cooked vegetables</i>	16,00 €

Cheeses

<i>Selection of regional cheeses</i>	9,00 €
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(All our dishes are accompanied with a selection of vegetables)

Please ask for our ice cream menu



Children's menu (up to 10 years old) 8 €

Beef burger & chips / salad

Or

Nuggets & chips / salad

Or

Cheese pizza

Children's ice cream (one scoop)

Regional children's menu (up to 12 years old) 10 €

This is the same as the Gravezon menu but with half portions



Menu le Dourdou à 32,50 €

Trout tartar flavoured with fresh spring onions and dill

Or

*Foie gras pâté lightly cooked accompanied
by cinnamon flavoured stewed apples,*

Or

*Courgette timbale fragranced with fresh mint,
served with petite marinated vegetables*

Dainty red mullet with vegetables and basil tagliatelli

Or

A crispy pan-fried prime cut of pressed beef, served rare

Or

Roast lamb with hazelnuts, served in a juice fragranced with thyme

Or

Petite vegetarian timbale served with gently cooked vegetables

*(All vegetables are served al dente. If you wish the vegetables to be cooked
in another way, please ask your waiter!)*

Cheeses

Selection of regional cheeses

Trio Surprise Dessert



Menu le Nize à 42,50 €

(For 20 € more each course will be accompanied by a regional wine specially selected)

Mise en bouche (Pre-appetizer)

A duet of marbled & pan-fried foie gras

Or

Creamy mousse with St Jacques scallops & marinated fillet of trout

Crayfish served in a reduced sauce of the tails flavoured with coriander seeds

Or

Tagliatelli with sweet bread and cockles

Beef brawn & trotters

Or

Roasted stuffed filet of pigeon, cooked in the juice of crystallised shallots

Selection of regional cheeses

Dessert surprise



Menu le Gravezon à 22,50 €

Chicken liver pâté perfumed a la Cartagene

Or

Crispy potato and cod in garlic cream served on a bed of lettuce

Or

Warm goat's cheese wrapped in a parcel of small tender salad leaves

Ox cheek braised in its own juices

Or

Filet of trout served with a delicate stuffing

Or

Oven roasted saddle of lamb, gently simmered in Monalisa apple sauce

Selection of regional cheeses

Or

Surprise dessert of the day

