

Starters

Tomato filled with mozzarella mousse 19 €

Squid, citrus dressing 21 €

Tasting of beetroot 19 €

César salad 19 €

Daily starter 15 €

Main courses

Sirloin steak cook as low temperature, red wine butter 29 €

Tenderloin of « la Jaluère » pork, garlic puree 25 €

Veal kidneys, mustard sauce 22 €

Pollack confit with olive oil, almond mousseline, pistachio nut sauce 29 €

Red mullet, shellfish soup 25 €

Cheese board 16 €

Les Desserts

Cointreau hot soufflé 17 €

Caramelized white chocolate mousse and icecream 16 €

Apricot dessert 16 €

Sweet violet flower macaroon, blackcurrent sorbet 16 €

Chef LABAT-GEST Michäel and his staff

Menu de saison 54 €

46 € without cheese

Tasting of beetroot or
César salad or
Daily starter

**

Veal kidneys, mustard sauce or
Tenderloin of « la Jaluère » pork, garlic puree or
Red mullet, shellfish soup

**

Cheese board

**

Choice on the la carte dessert

Menu dégustation 80 €

With wine 98 €

For the all table
(between noon to 1.00 pm and from 7.00 pm to 8.30 pm)

Tasting of beetroot

**

Squid, citrus dressing

**

Red mullet, shellfish soup

**

Sirloin steak cook as low temperature, red wine butter

**

Cheese board

**

Pré-dessert

**

Cointreau hot soufflé

Menu Grand Hôtel 38 €

(Except on Bank Holiday)

Starter, main course and dessert proposed by the head waiter
or

Starter and main course or Main course and dessert 32 €