



Menu 24€ : **Day dish** + Dessert of your choice

starters

	€
Eggs Mayo / fried capers / parmesan crumble	6
Poultry & pistachio pâté en croûte / pickled mustard & red onions	11
Artisanal goose rillettes, pickles, toast	7
Traditional egg meurette	11
Homemade duck terrine with candied fruit / grilled toast	8
Gravelax salmon / herb pesto / za'atar	12

DISHERS

Dish of the day (see slate)	20
Ribeye steak / parsley butter / thyme gratin dauphinois	22
Caesar salad with Panko-breaded chicken / Soft-boiled egg / ...	20
Fish of the moment / roasted vegetables / herb pesto and pepper coulis	22
Provençal beef tartare / mixed greens / sautéed potatoes	20
Lamb shanks confit with rosemary/green beans & gratin dauphinois	30
Sausage / pickles & old-fashioned mustard sauce / homemade mashed potatoes	22
Beef carpaccio / parmesan / green salad / pesto	20

DESSERTS

* Madagascar vanilla flan	9
* Homemade chocolate mousse / cocoa crumble / fleur de sel	9
* Citrus sauce / Homemade Verbena & Basil Syrup	9
Citrus cheesecake	9
Artisanal ice cream jug 125ml«Antolin House(a perfume of your choice)	7
Gourmet coffee or tea	12
Homemade rum with exotic fruits 4cl	5



Net service in euros included