

Autumn 2021

Starters

Artichoke vinaigrette and thin truffle & mushroom slices with cress coulis
Chestnut broth with lime zest, Cevenole simmered, pan-fried foie gras 59€uros

Organic oyster from the Camargue and organic bull PDO Camargue 58 €uros
One is slightly warmed & the other prepared as a tartare with sweet pepper from the Cévennes
Espuma of potatoes smoked with caviar, parsley oil

"XXL" size langoustines from our coast 68 €uros
Broth of an infusion of its head and green curry,
Smoked and roasted cauliflower in several textures,
Sweet onion from les Cévennes and bacon espuma

100% Vegetal 48 €uros
Thin slices of vegetables from the region and elsewhere
Brewed celery juice and chia lace biscuit
Herbs from Gregory Philip's garden

Seafood

Sandwich of just snacked brill from our coast 59 €uros
Butternut squash candied with cardamon
Organic lentils from Malaigue Farm and combawa acidity

Snacked Scallops in a light "Paimpol" coco bean broth and truffle oil 62 €uros

Meat

Sautéed venison back, textures of beet and onion confit with spices 62 €uros
Grand Veneur reduction with Sarawak Pepper

Pigeon breast from « la Maison Bourreau » 59 €uros
Turnips with Picholines olives and giblets toast
Yuzu juice and seaweeds

Two ways traditional Hare « à la royale » 68 €uros
Antonin Carême classical recipe
A la mode Sénateur Couteau

Cheese

Cheese cellar with an assortment of cheeses from the region & elsewhere 28 €uros

Desserts

NYANGBO 68% chocolate fondant cake in a veil of praline 26 €uros
Coconut milk and curry herb dust, Lime infused crème anglaise

Citrus & Sichuan pepper freshness, soft biscuit and mandarin sorbet 26 €uros
Delicate cream with Tonka bean



Discovering Jérôme Natile

We invite you on a culinary journey to discover our terroir through our suggested menus, signed by Jérôme Natile and inspired by our regional products

3 gourmet escapes

Followed by cheese chosen during your visit of our cheese cellar,
Pre dessert – your choice of dessert
Sweets and Candies
115 €uros

4 gourmet escapes

Followed by cheese chosen during your visit of our cheese cellar,
Pre dessert – your choice of dessert
Sweets and Candies
140 €uros

6 gourmet escapes

Followed by cheese chosen during your visit of our cheese cellar,
Pre dessert – your choice of dessert
Sweets and Candies
190 €uros
*Single menu for all guests at the table
Served until 1pm for lunch and 8:30pm for dinner*

For the Children

Young gourmet menu

Up to 14 years old
First course, main course and dessert
Based on the chef's suggestions
65 €uros

The Children's Menu

Up to 8 years old
Main course and dessert
Based on the chef's suggestions
30 €uros



Your Restaurant works for Sustainable Development
Certified by the GreenFood eco-label.

Our breads are organic and home made
Prices are including taxes and service/ Our meat is from France
In order to respect our team's well being, our restaurant will close at half past midnight.