

A la Carte

Starters

Today's starter "à la carte"	8.00€
Languedoc-style snail pie from Vaunage, Elysée sauce	18.00€
Pig's feet and ears toast, Full-bodied with truffle oil	18.00€
Foie gras panna cotta with citrus Deviled eggs "Mimosa" with crab flesh, orange/sage gel	20.00€
Tomatoes and tuna thin pie with pine nuts and mozzarella, basil and olive oil	20.00€
Tomato from our garden, fresh from the ground, Basil oil, raw milk Mozzarella	16.00€

Fish

Lobster risotto with summer truffles refreshed with yuzu, Shellfish emulsion	32.00€
Prawn skewer, tuna and marinated swordfish then grilled, Vegetables quickly cooked, virgin sauce	29.00€
Catch of the day	28.00€
Today's fish "à la carte"	15.00€

Meat

Italian'AU Burger, Aubrac beef patty (200g), candied tomatoes, Pancetta and smoked burrata, pesto rosso	22.00€
Lamb rack breaded with herbs from the garden, Snow peas grandmother way, sweet garlic and olive oil juice	28.00€
Tenderloin and stoved foie gras, bourgeois potatoes and wild mushrooms	32.00€
Veal shank slowly cooked in the oven, einkorn and green bean risotto, morel sauce	27.00€
Whole veal kidney grilled over a wood fire around black olives, nutmeg spinach, whisked butter with lemon	22.00€
Today's meat "à la carte"	15.00€

Cheese

3 cheeses from our regions plate selected by our care	8.00€
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Dessert

Today's dessert	8.00€
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