



## CHEF'S MENU 39€

Available only at lunchtime, excluding weekends and public holidays



### Starters

Poached egg, crispy pork rillons, lamb's lettuce, hazelnut oil vinaigrette \*(2,5,9,10)

or

Creamy green Puy lentil soup with button mushroom custard \*(2,3,6)



### Main courses

Fresh pasta of the day \*(1,3)

or

Meat of the day

or

Fish of the day



### Desserts

Dessert of the day

or

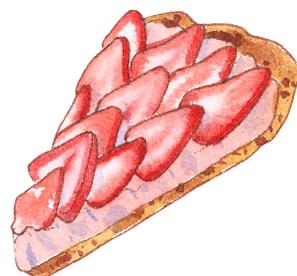
Cheeses plate



Allergens : 1.Cereals 2.Eggs 3.Milk 4.Peanuts 5.Tree nuts 6.Soy 7.Sesame 8.Lupin 9.Sulphites 10.Mustard  
11.Celery 12.Molluscs 13. Shellfish 14.Fish



Vegetarian option





## MENU SAINT-ROUX 49€ (Starter/Main Course/Dessert)

Outside pasta of the day and dish of the day

### Starters

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- |  |   |
|--|---|
| Poached egg, crispy pork rillons, lamb's lettuce, hazelnut oil vinaigrette *(2,5,9,10) | 12€   |
| Creamy green Puy lentil soup with button mushroom custard *(2,3,6)                     | 12€  |
| Olive oil-confit cod petals with potato cake and rouille sauce *(9,10,11,14)           | 16€   |
| Semi-cooked duck foie gras terrine, apple-pear chutney, rustic bread toast *(1,6,9)    | 18€   |
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### Main courses

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- |  |   |
|--|---|
| Fresh pasta of the day *(1,3)  | 22€   |
| Dish of the day (only at lunchtime, excluding weekends and public holidays)  | 24€   |
| Veal osso buco, fresh tagliatelle, braising vegetables *(9,11)               | 30€   |
| Venison stew with creamy polenta and Jerusalem artichoke chips *(9,11)       | 27€   |
| Grilled scallop medallions, Vichyssoise garnish, white wine sauce *(9,13,14) | 34€   |
| Truffle risotto  | 29€  |
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11.Celery 12.Molluscs 13. Shellfish 14.Fish



 Vegetarian option





## PAY PER VIEW

### Children's menu

Crispy chicken or fish fillet (depending on availability), served with garden vegetables and/or pasta or French fries

15€

Ice cream cup,  
Water-based syrup

### Cheeses

**Cheeses plate** \*(1,3,6,8,9)

12€

Selection of cheeses from our master cheese affineur, Tristan Joly, in Lorgues



### Desserts

**Revisited Paris-Brest:** rolled sponge cake, hazelnut crèmeux, light praline cream, and lemon zest \*(1,2,3,5)

**Chestnut and mandarin delight:** lactose-free and gluten-free, creamy chestnut mousse, mandarin confit, crushed chestnuts, and sponge biscuit

12€

**Gourmet coffee** \*(1,2,3,5)

**Signature finger dessert:** light Madagascar vanilla cream, banana-flavoured caramel, roasted peanuts, and coconut crunch \*(1,2,3,4,5)

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