

*The Chef de Cuisine, Philippe Boucher,
« Maître Cuisinier de France » proposes :*

“Auberge Menu”

3 Dishes

First Course, Second Course, Dessert – 65 €

First Course, Second Course, Cheese, Dessert - 75 €

Minced Scallops, Raw-Marinated with Fennel & a Duo of Cauliflower

Or

*Flash-Fried Sliced Tuna with Virgin Sauce (Tomatoes, Onions...), Condiments & Small
Vegetables*

Back of Meagre & Seashells in Lemongrass Infusion,

Gnocchi with Fresh Herbs & Lemon Confit

Or

Tender Guinea Fowl & Duck Foie Gras on its Gastric with Tarragon

The Selection of Soft-White & Lovingly-Matured Cheeses

Tropéziennne Style Brioche Filled with Vanilla Mousseline & Raspberry

Or

Open Tart of Apples, Grapes, Pine-Nuts & a Light Cream of Tropical Apple

For the hotel's guests, the Chef Proposes a different menu each day,

based on this menu, to be reserved before 12.00 am.

*For voluntarily incorporated allergens in our dishes,
would you please consult our Head Waiter*

“The Epicurean Menu”

4 Dishes

3 Dishes, Dessert - 88 €

3 Dishes, Cheese, Dessert – 98 €

*Marinated Duck Foie Gras with Five Peppers,
Jelly, Small Fruit Chutney & Gingerbread Brioche*

Or

Red Mullet Fillet Cooked in Steam with Provencal Flavors

Scallops with Aromatic & Herb Shell

Or

Carbonara-Style Stew of Squid & Jerusalem Artichokes

Veal Sirloin & Sweetbread Braised in his Licorice Cooking Juices

Or

*Wings of Young Pigeon Roast in Banyuls Wine,
On Sweet Onion Soubise & with Pigeon Leg confit*

The Selection of Soft-White & Lovingly-Matured Cheeses

Harmony of Pear & Hazelnuts with Shortbread & Soft Ice-Cream

Or

Cream of Valrhona Chocolate, Preserved Gourd & Marrow, with a Light Almond Sorbet

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“The Great Cassagne Discovery Menu”

5 Dishes and Cheese

4 Dishes, Cheese, Dessert - 105 €

*Marinated Duck Foie Gras with Five Peppers,
Jelly and Small Fruit Chutney & Gingerbread Brioche*

Or

Red Mullet Fillet Cooked in Steam with Provencal Flavors

Scallops with Aromatic & Herb Shell

Carbonara-Style Stew of Squid & Jerusalem Artichokes

Veal Sirloin & Sweetbread Braised in his Licorice Cooking Juices

Or

*Wings of Young Pigeon Roast in Banyuls Wine,
On Sweet Onion Soubise & with Pigeon Leg Confit*

The Selection of Soft-White & Lovingly-Matured Cheeses

Harmony of Pear & Hazelnuts with Shortbread & Soft Ice-Cream

Or

Cream of Valrhona Chocolate, Preserved Gourd & Marrow, with a Light Almond Sorbet

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Lunch Menu 42 euros

1 Plate and 1 Dessert to be Chosen "à la Carte"

Children's Menu 23 euros

Small first course, Fish or Meat with accompaniments, Dessert

Vegetarian Dishes

*Seasonal Vegetables in a Crisp Case,
Sprinkled with Basil Sauce & Balsamic Vinegar 26 €*

Mixed Salad of Cooked & Raw Vegetables 21€

Dainty Stuffed Vegetables 25 €

*Puree of Potatoes with Preserved Lemon,
Sprinkled with Aromatic Herbs 21 €*

Creamy Vegetable Soup with Fresh Butter or Olive Oil 18 €

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A la Carte

First Course

*Marinated Duck Foie Gras with Five Peppers,
Jelly and Small Fruit Chutney and Gingerbread Brioche 37 €*

Red Mullet Fillet Cooked in Steam with Provencal Flavors 32 €

*Flash-Fried Sliced Tuna with Virgin Sauce (Tomatoes, Onions...), Condiments &
Small Vegetables 28 €*

Carbonara-Style Stew of Squid & Jerusalem Artichokes 30 €

Mince Scallops, Raw-Marinaded with Fennel & Duo of Cauliflower 34 €

Second Course of Fish, Meat and Poultry

*Back of Meagre and Seashells in Lemongrass Infusion,
Gnocchi with Fresh Herbs and Lemon Confit 34 €*

Fillets of Catfish, Floured and Fried in Butter with a Potato Puree and Preserved Lemon 48 €

Scallops with Aromatic and Herb Shell 36€

*Seasonal Vegetables in a Crust and a Half-Tail of Lobster
Sprinkled with Basil Dressing and Balsamic Vinegar 38 €*

Tender Guinea Fowl and Duck Foie Gras on its Gastric with Tarragon 36 €

Veal Sirloin and Sweetbread Braised in his Licorice Cooking Juices 38 €

*Wings of Young Pigeon Roast in Banyuls Wine,
On his Sweet Onion Soubise and with Pigeon Leg confit 42 €*

Crown of Lamb, Slice of Leg of Lamb with Rosemary, Stuffed Vegetables 44 €

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A la Carte

The Selection of Soft-White and Lovingly-Matured Cheeses **22 euros**

Desserts

26 euros

*(To avoid you having to wait, May we suggest that you order your dessert
at the beginning of the meal)*

Cream of Valrhona Chocolate, Preserved Gourd & Marrow, with a Light Almond Sorbet
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Tropézienne Style Brioche Filled with Vanilla Mousseline and Raspberry
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Harmony of Pear & Hazelnuts with Shortbread & Soft Ice-Cream
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Open Tart of Apples, Grapes, Pine-Nuts & a Light Cream of Tropical Apple

Prices are All taxes included

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All our Beef Meat is from French Origin