

AUTUMN WEEKLY MENU

MONDAY

Beef paillard · brown miso · mashed potatoes

35€

TUESDAY

Duck breast · Solliès PDO figs

42€

WEDNESDAY

Green curry monkfish · stir-fried vegetables

35€

THURSDAY

Traditional veal '*blanquette*' · pilaf rice

43€

FRIDAY

Pike quenelle · lobster sauce

36€

SATURDAY

Grilled Label Rouge salmon fillet · Béarnaise sauce

39€

SUNDAY

'*Coquelet à la diable*' · homemade fries · gravy

45€

Elaborated by our Executive Chef Christophe Raoux, awarded French craftsperson of the year in 2015.

Net prices in euros and service included. Cheques are not accepted.

Origin of our meat: France.

The list of allergens is available at reception.