

# MENU

In partnership with Les Bocaux du Bistrot



**Menu at 20€:**

Starter or dessert / main course / beverage

## STARTERS

### APPETIZERS JARS (2-3 persons)

- Traditional rillettes
- Salmon rillettes « Red Label » with Espelette pepper
- Hummus in grilled sesame oil
- Black olive tapenade from Kalamata & anchovies from Monaco

Sans gluten   
Végétarien   
Végan

## MAIN COURSES

### SOUP JARS

- Vegetable garden soup
- Andalusian gazpacho

### DISHES JARS

- Duck confit from Southwest, Sarladaises potatoes
- Beef Daube from Nice, new potatoes
- Spring veal stew, peas
- Salmon « Red Label » with lemon confit and rice from Camargue
- Gnocchi ricotta and tomato
- Seasonal mushroom risotto

### WELL-BEING JARS

- Coral lentils & roasted Buckwheat

## DESSERTS

- Small jar of dark chocolate « Valrhona » (organic & Fairtrade), hazelnuts
- Yogurt (natural or fruit)
- Applesauce

## HÄAGEN-DAZS ICE CREAMS

- Dulce de leche
- Macadamia nut brittle
- Vanilla caramel brownie
- Cookies and cream

## SEASONAL FRUITS

## BEVERAGES

- Still water
- Sparkling water
- Coca-Cola
- Heineken beer