

Les Saules

RESTAURANT

Starters

Green asparagus with vanilla, snacked langoustines,
soy, peanuts, honey, mustard ice cream.

26 €

The subtlety of sea bream tartare, salmon egg, avocado petals, wasabi cream siphon.

25 €

Braised veal sweetbreads, with Xérès vinegar, artichoke carpaccio, foie gras.

29 €

Fishes

Pearly Pollack fish , peas and broad beans à la Française, shellfish soup emulsion.

29 €

Monkfish roasted in butter, clams with olive oil, artichoke,
candied onion, langoustine juice emulsion.

32 €

Langoustine marinière with creamy white butter sauce
flavored with orange and basil, stuffed conchiglioni.

36 €

*ALL OUR MEATS ARE OF FRENCH ORIGIN.

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Meats

Pan-fried veal chop, braised vegetables, strong chorizo jus, macaroni.

32 €

Roasted veal sweetbreads, langoustine just seared,
crunchy green asparagus, braised lettuce, velvety sauce.

36 €

Beef filet, potatoes, Bordelaise sauce, "Rossini" style,
rhubarb compote, seasonal mushrooms.

35 €

Cheese

The cheese platter

9 €

Desserts

(order at the beginning of the meal)

Vanilla Camargue rice pudding, Carambar ice cream.

Hot chocolate cake, vanilla ice cream with Séchouan pepper.

Strawberry mille-feuille, lemon cream, almond milk emulsion.

12€

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