les CONFIDENCES

## FIRST COURSE

Parmesan tartlet – Egg yolk - Fennel – White port 19€

Beef carpaccio - Celery - Hazelnut 19€

Cuttlefish – Ajonero sauce – Artichokes 24€

Cucumber – Granny Smith apple - Tapioca tile 20€

Pan-fried foie gras – Glazed eel - Beetroot 24€

## MAIN COURSE

Chicken supreme
Corn purée – Corn on the cob – Rainbow chard 38€

Seabass filet
Zucchini – Preserved lemon - Coconut mint sauce 42€

Royal sea bream
Sweet potato – Spinach – Grapefruit sauce 36€

Tagliatelle
Smocked eggplant – Sun-dried tomatoes – Feta 38€

Milk-fed Veal Quasi
Mashed pea purée – Fava beans – Truffle olive condiment 40€

## DESSERTS

San Regis Sorbet : Cherry – Melon and flower thym 15€

Strawberries – Strawberries vervena sorbet – Tarragon pesto Stracciatella 15€

Apricot fondant – Rosmary mascarpone 15€

Hazelnut Paris-Brest to share 25€

Aged cheeses from A lleosse 18€

Net prices and taxes included
Meat of French origin

# LUNCH MENU

First course / Semainier *OR* Semainier / Dessert 45€

First course / Semainier / Dessert 55€

## SEMAINIER

### MONDAY

Veal milanaise paillard – Baked pasta gratin

### TUESDAY

Beef filet - Carrot - Red wine sauce

### WEDNESDAY

Open herb ravioli - Prawns – Jerusalem artichoke

### THURSDAY

Confit lamb - Couscous and vegetables

### FRIDAY

Sea bream filet – Chickpeas – Oyster leaf – Beaded mariniere sauce

## ICONICS

Burrata and vegetables 19€

Green Gaspacho 24€

Ceasar salad 26€

San Regis vegetables salad 26 €

Cheeseburger 28€

French onion soup 24€

Club sandwich 26€

Spaghetti al Limon 25€