# L'Impē

ENTRE PROVENCE & CAMARGUE

## STARTERS

Chicory salad, walnuts and Roquefort cheese. Platter Iberian palette.

Fillet and rillette of mackerel from the Mediterranean Sea flavoured with lime ; crunchy small artichokes.

Sweet onions from Les Cévennes region spiced with juniper, red kuri squash segment ; chiffonnade of farm poultry breast.

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Poached egg veiled with rocket salad, sunchoke artichokes velvety soup.

Nage of oysters from the Etang de Thau with leeks, seaweeds broth.

Croque-Monsieur Noir, lettuce salad heart (Morbier cheese, Iberian white ham, Mornay sauce with cuttlefish ink).

Strozzapreti with parmesan cheese cream.

## CHEESE

Farm cheeses . seasonings.

*Extra cost 16€*

STARTER + MAIN DISH *or*
MAIN DISH + DESSERT
*(only at lunch)*
*42€*

STARTER + MAIN DISH + DESSERT
*56€*

COLD STARTER + HOT STARTER +
MAIN DISH + DESSERT
*69€*

## FISH

Sea urchin bisque : spelt, squids, grilled carrots.

Semi-salted hake back poached in olive oil, celeriac, pochas, orange segments, sauce Eriang.

Cod brandade Impé 008.

## MEAT

Leg of lamb rubbed with spices, roasted. Preserved shallots and fennel segment, potato ; capers juice.

Estoufade of ox's cheek from the Galice region, braised green cabbage with lard, salsify.

Angus beek ribsteak grilled (to be shared)*.
Allumette potatoes . watercress . Béarnaise sauce.

**Origin France / extra cost 45€*

## DESSERTS

Frozen nougat coated with honey flavoured with wine from Provence pomace, muscovado sugar tuile.

Rice pudding perfumed with yuzu, caramelized pear segment, blond raisins.

Chocolate cake Imperator.

Churros.
Cocoa water Pampelune, whipped cream flavoured with coffee.

Frozen parfait with chestnuts from the Ardèche region, fragmented blackcurrants. Madeleine flavoured with honey cooked on the spot.

Citrus fruits jelly, stracciatella ice cream with Limoncello, preserved orange slices.

Ice creams and sorbets.
Almond tuile.

## DRINKS

### *Water*

Vittel, Perrier ..... *50cl 8€ | 1L 10€*
Chateldon ..... *12€*
Aqua Chiara ..... *50cl 6€ | 75cl 8€*

### *Champagnes* (12cl)

Joseph Perrier Brut Cuvée Céline.... *17€*
Rosé ..... *18€*

## WINE | *Our current selection*

**WHITE WINE** *12cl | 75cl*

**AOC Languedoc « Eolienne »**
Mas d'Espanet 2022 ..... *12€ | 55€*

**IGP Côtes Catalanes « Laïs »**
Domaine O. Pithon 2021 ..... *90€*

**VDP d'Oc « Trélans »**
Domaine A. Chabanon 2008 ..... *150€*

**La sélection de Logan** ..... *15€*

**ROSÉS WINE** *12cl | 75cl*

**IGP Hérault**
Domaine Mas Jullien 2022 ..... *15€ | 75€*

**AOP Côtes de Provence « Écorce Buissonnière »**
Domaine Valérie Courrège 2022 ... *12€ | 60€*

**AOC Faugères « Cinq Pétales » N.M**
Domaine Bardi d'Alquier ..... *55€*

**RED WINES** *12cl | 75cl*

**AOC Minervois « Les Traverses »**
Domaine Courbissac 2021 ..... *13€*

**AOP Saint Chinian « Une et Mille Nuits »**
Domaine Canet Valette 2021 ..... *60€*

**AOP Pic Saint-Loup « Les Glorieuses »**
Clos Marie 2019 ..... *170€*

**La sélection de Logan** ..... *15€*

The Duende restaurant wine carte is also available upon request.

Prices in euros, all taxes included.
The list of allergenic ingredients is available from your waiter.