



les CONFIDENCES

FIRST COURSE

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

Turnip - Crab - Granny Smith apple celery 21€

Cuttlefish - Ajonero sauce - Artichokes 24€

Rabbit - Marinated Chanterelles - Beef Consomé 21€

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

MAIN COURSE

Chicken supreme

Corn purée - Corn on the cob - Rainbow chard 38€

Roasted Seabass

Prawns - Cabbage - Onion - Hazelnut butter sauce 42€

Scallops

Collonata bacon - Red kuri squash - Chesnut - Kumquat 40€

Risotto

Black Truffle 38€

Quasi de Veau de lait

Leek - Porcini mushrooms - Truffle juice 40€

DESSERTS

Chocolat Manjari entremets - Paprika ice cream - Popcorn 15€

Puff pastry basket - Rum - Grappes - Kumquat 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 marinere 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€