

# LE SEMAINIER



## STARTERS

Octopus chipotle, chickpeas from Hautes-Alpes, confit lemon  
Burrata from Puglia, Barattiere cucumber, pumpkin seed praline  
Catch of the day ceviche, passionfruit vinaigrette (**suppl. 5€**)



## MAIN COURSES

Pork, confit shallots, young leaves  
Pan-fried pollock, sauce vierge, zucchini  
Chicken from the Landes cooked in Arbois wine,  
green asparagus from Mallemort, and wild mushrooms (**suppl. 10€**)



## DESSERTS

Ardi Gasna cheese, quince paste (**suppl. 5€**)  
Carpentras Ciflorette strawberry pavlova, lemongrass chantilly cream  
Chocolate mousse from grandmother's recipe, pecan nuts, cocoa crumble

**Starter – Main – Dessert 38€**

**Starter – Main or Main – Dessert 32€**



## SIGNATURES

Foie gras terrine with Timut pepper, seasonal fruit chutney (2 pers) **22€/ pers**  
Duck neck stuffed with lamb sweetbread and chard,  
glazed with honey, served with potato purée and jus (2pers) **33€/ pers**  
Our signature baba to share, soaked in Darroze Armagnac,  
fennel seed whipped cream (2pers) **13€/ pers**