

Appetizers

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| Leg of young cow Tartare, emulsion of boiled egg yolk, pepper, cappero and anchovies | € 15.00 |
| Traditional veal with tuna sauce | € 14.00 |
| Guinea fowl cooked as an ham, traditional souse | € 15.00 |
| Giardiniera remade: mixed sweet and sour vegetables | € 15.00 |
| Crunchy of foie gras, soupe of apricots, gravy of duck a l'orange | € 24.00 |

Fish

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| Tartare of salmon and potatoes, Béarnaise sause with citrus fruits made as a catalan cream | € 18,00 |
| Salad of chickpea, red shrimps and marinated squids, fish consomme | € 25,00 |
| Gratinated scallop roll with bacon, perigeux sause, soft potatoes parmantier | € 16,00 |