

MENU DU MARCHÉ

28,00 €

Drinks not included

Chef's choice consisting of 3 courses

Starter

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Main course

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Dessert *

* Selection of fine cheeses available
as dessert or for a supplement of 4,50 €

Menu available with food and wine pairing : 34,00 €

« GOURMAND » MENU

46,00 €

Drinks not included

Consisting of 4 courses.

Soft poached egg, braised Lauraguais lentils, rabbit confit canapé

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Line-caught hake, fondant celeriac, smoked and sea condiment

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Red Label veal medallion from the Aveyron, parsnips,
chestnuts and pumpkin, jus with walnut oil

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Selection of fine cheeses

or

Tarte Tatin "Gayda Style"

**Menu available with food and wine pairing : 70,00 €**

## « DEGUSTATION » MENU

**65,00 €**

*Drinks not included*

The Chef creates a 6 courses surprise for you  
Available for the whole table only.

**Menu available with food and wine pairing : 100,00 €**

## « TRADITION » MENU

**32,00 €**

*Mineral water not included*

Consisting of 4 courses, wine and coffee included.

Available on Sunday evening only.

This fixed menu is recreated each week.

*Tax and service included*

