

FÊTE DES MÈRES

SUNDAY 29 MAY 2022

A MUSE BOUCHE DU CHEF

A RTICHOKE

FROM JEAN-CHARLES ORSO
IN BARIGOULE 2022 VERSION

L OCAL RED MULLET, HOT AND COLD

ROAST IN THE SKIN WITH SALICORNIA
MARINATED IN LEMON OIL
RED MULLET THICKENED WITH GIBLETS
RED MULLET PERUGINE, BISQUE CHIPS

S ÉRIOLE

JUST GRILLED
LOCAL COURGETTE VIOLON AND CHERRIES
BROTH REDUCED WITH YELLOW WINE

V EAL

JUST SEARED FILLET
VARIATION OF CEPS
RAW AND COOKED
STRONG JUICE

R HUBARB

PIE TO SHARE
IN A HUBARB GRANITE
LEMON THYME ICE CREAM

130€ TTC PER PERSON