

Our Summer Menu

34€

OUR STARTERS

SALMOREJO (ANDALUSIAN GAZPACHO)

Hard-boiled egg & Bacon chips, crunchy Focaccia

Our recommended Wines: **Cantina di Torra** (White dry, Corsica, 7,90€) or **Vallombrosa** (Rosé, Provence, 6,90€)

OR

STARTER OF THE DAY

OUR MAIN COURSES

GRILLED FILLETS OF SEA BREAM

Shredded young zucchini & Fennel, Potatoes purée, Ginger & wasabi light sauce

Our recommended White Wines: **La Bargemone** (dry, Provence, 6,90€) or **Chateau Merande** (dry, Savoy, 6,90€)

OR

ORGANIC TRADITIONALLY MADE SPAGHETTI, TRUFFLED CREAM & ORGANIC FREE RANGE POACHED EGG

Traditionally fresh pasta made with organic flour, few fresh baby spinach leaves

Our recommended Red Wines: **Piedra Negra** (Intense, Argentina, 7,90€) or **Les Sorcières** (Fruity, Languedoc, 6,90€)

OR

FREE-RANGE CHICKEN BREAST FILLET

Stuffed with fresh cow's milk cheese & aromatic herbs, on its bed of onion preserve mixed with anchovy purée, Dauphiné-style creamed potatoes "au gratin"

Our recommended Red Wines: **Ikon** (Fruity, Provence, 11,50€) or **Château Maïme** (Spicy, Provence, 7,90€)

OUR DESSERTS

OUR HOME-MADE DESSERTS ACCORDING to our daily selection

