

# Our Spring Menu

## 39€

### OUR STARTERS

#### SMALL RAVIOLI WITH PRAWNS

Coconut milk & Curry light emulsified sauce

*Our recommended White Wines:* **Domaine Vico** (Dry, Corsica, 7,90€) or **Domaine Mathias** (Fruity, Burgundy, 7,90€)

OR

#### STARTER OF THE DAY

### OUR MAIN COURSES

#### GRILLED FILLETS OF SEA BREAM

Pickled vegetables, Risotto pan-sautéed fingers, seasonal virgin light sauce.

*Our recommended Wines:* **Domaine des Diabes** (White dry, Provence, 7,90€) or **Château Malherbe** (Rosé dry, Provence, 9,90€)

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

#### PROVENÇAL OX CHEEK STEW (DAUBE)

Gremolata (Italian Citrus condiment), Creamy Polenta

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

### OUR DESSERTS

OUR HOME-MADE DESSERTS According to our daily selection

