

MENU DU MARCHÉ

Menu available for lunch only

Starters

Ceviche of daily fish from le Cros de Cagnes
passion fruits dressing / roasted pineapple/coriander oil.

Or

Foot of pork

Crystallized in the Porto / a shortbread cookie in dried ceps mushroom / sugar
candies in the roasted garlic

Or

Mediterranean Octopus

red cabbage marinated and cooked a long time / red cabbage vinaigrette and
shallot pickles

Main courses

Spine of Iberian pork

Iced with Soubressade, honey and soy / eggplants cooked in the flame

Or

Daily fish from le Cros de Cagnes

roasted in salted butter / Reinette applesauce / Cévennes sweet oignons / apple
juice and cider

Or

Pan fried Scallops from Bretagne

chicoree in Carbonara sauce

Desserts Please order at the beginning of your meal

Provencal verrine with orange and lavender honey

Or

Vacherin cake in citrus fruits of country

Or

Praline crunchy cake with almonds and hazelnuts / bourbon vanilla ice cream

48.00€TTC/Person – drinks not included

15.00€TTC/Person – extra charge for cheese

68.00€TTC/person – including drinks (2 glasses of wine served with your
meal, ½ bottle of mineral water, and 1 coffee)