



CUISINE D'APPÉTIT

APPÉTIT 32€

2-course menu
starter+main course or main course+dessert

GOURMAND 38€

3-course menu
starter+main course+dessert

The "Cuisine d'Appétit" menu is available for lunch and dinner every day

STARTERS 14€

Duck

Homemade semi-cooked foie gras, smoked with wood from the Canigó fir tree (€3 sup.)

Pho Ga

Vietnamese broth with fried soft-boiled egg, red cabbage salad

Halloumi

Autumn vegetable salad, Halloumi, Romesco mousse with pumpkin

Salmon

marinated, guacamole, potato blini with Parmesan cheese

MAIN COURSE 23€

Zarzuela

fish cassole with saffron (€3 sup.)

Galician beef

morel sauce (€5 sup.)

Lamb

rack in a mendicant's fruit crust

Duck

duck breast, fig and Banyuls sauce

Origins of meat : Lamb (UK) and beef, duck and chicken (Spain)

DESSERTS 12€

2784m®

Canigó mountain, lemon and clementine sorbet, grapefruit mousse, on a citrus marmalade

Brioche

French toast with Carambar ice cream

Cheese

a selection of our local producers

Apple

thin tart, apple as a tarte tatin, granny smith sorbet

Chocolate

coulant, homemade vanilla ice cream