

Autumn A la Carte Menu

Starters

Original Fish Soup From Marseille Served with croutons and a garlic mayonnaise	12.50
Caesar Salad Heart of Roman lettuce, sliced chicken breast Parmigiano Reggiano shavings and Caesar dressing	14.90
Thinly Sliced Spanish Serrano Ham , matured for 20 months	16.30
Duck Liver "Foie Gras" Terrine Chutney of Autumn fruits and nuts chutney, toasted country bread	19.00
Marinated Salmon with Dill Lemon cream and toasted country bread	18.30

Thin and Crusty Pizzas (may be shared as appetizers)

Thin Pizza with Vegetables Olive oil, mozzarella and Parmigiano Reggiano	14.50
Marinated Salmon Pizza Served with Dill, Avrugar Roes as the "Spago" Pizza Recipe	16.90

Pastas

Rigatoni with Parmigiano Reggiano Cream Artichoke, Spanish Serrano ham and pine nuts	15.50
Linguine with Bolognese Sauce, as in Bologna Parmigiano Reggiano shavings and olive oil	14.50

Signature Dishes

Catalan Style Stewed Squid Iberian chorizo, bell pepper and mussels of bouchot and saffron	28.00
Scorpion Fish Fillet "Bouillabaisse" Mashed potatoes with saffron, garlic croutons, shredded cheese and "rouille" sauce	29.10
Chicken Pastilla with Cinnamon, Coriander and honey Shredded chicken breast in filo pastry, dices of tomatoes, grilled almonds Green salad	19.80

Net prices in euros, VAT and service included.
We no longer accept payments by check.
To guarantee an optimal freshness, some dishes may momentarily be unavailable.

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Fish & Seafood

Cod Fillet "Mouclade" "Bouchot" mussels and leeks carrots and celery	26.00
Grilled Mixed Fish Fillets Fillets of sea bream, scorpion fish, cod and king size prawns Fennel, steamed potatoes, olive oil and pesto dressing	29.10

Whole Roasted Fishes, Prepared at Your Table:
Please see the suggestions on the daily menu

Meat: * Beef & Veal selected in France

Breaded Veal* Fillet Milanese Pan-fried gnocchi with lemon parmigiano réggiano	28.00
Pan-Fried Calf's Liver "Venitian" with balsamic vinegar, Italian linguine with Alfredo sauce	27.80
Fillet of Beef* Served either "Plain" or "with Gorgonzola cheese sauce" Pan-fried gnocchi and a real and sorrel sauce	29.70
100% Pure Beef* Tartare 180g, minced to order, green salad and pan-fried potatoes with parsley Classic: Egg yolk, onions, gherkins, capers Caesar: Classic tartare quickly seared on both sides. Italian: Red onions, capers, black olives, sundried tomatoes, pesto dressing	19.40

For our Younger Guests

Children's menu (under 8)	12.50
Children's menu (over 8)	18.50

Our Chef is at your disposal in case of allergies or food restrictions.
All information concerning allergies can be asked at the reception desk.




Wine List

White Wines

37.5cl / 50cl / 75cl

Lower Burgundy	Mâcon Villages A.O.C - Domaine Les Chenevières - Georges Duboeuf	12.60	22.60	
	Saint Véran A.O.C - Domaine de la Bâtie - Georges Duboeuf	17.10	31.20	
	Pouilly Fuissé A.O.C - Domaine Thibert et Fils		34.70 / 44.80	
Burgundy	Petit Chablis A.O.C La Chablisienne		26.20	
	Rully A.O.C - "Maizières" - Domaine de l'Ecette - Vincent Daux Viticulteur		44.60	
	Chablis 1 ^{er} Cru A.O.C - "Côte de Léchet" - La Chablisienne		48.90	
	Mercurey A.O.C - "Domaine Framboisière"		52.90	
	Meursault A.O.C - "Les Charmes" - Domaine Michelot		98.60	
Loire Valley	Puligny Montrachet 1 ^{er} Cru A.O.C - "Champ Gain" - O.Leflaive		120.00	
	Sancerre A.O.C - "La Mercy Dieu" - Domaine Bailly Reverdy	26.20	41.80	
Alsace	Gewurztraminer Appellation Alsace Contrôlée - Trimbach		49.00	
	Rhône Valley	Viognier Pays d'Oc I.G.P (14°) - "Les Janelles"		25.20
Rhône Valley	Grignan les Adhémar A.O.C - Domaine Grangeneuve - "Les Dames Blanches du Sud" - Bour		29.00	
	Côtes du Rhône A.O.C - "La Redonne" - J.L. Colombo		32.50	
	Saint Joseph A.O.C - "Le Grand Pompée" - Paul Jaboulet Ainé		45.30	
	Crozes Hermitage A.O.C - "Petite Ruche" - Domaine Chapoutier		36.10	
	Châteauneuf du Pape A.O.C - "Les Cèdres" - Paul Jaboulet Ainé		68.90	
	Condrieu A.O.C - "Les Ravines" - Domaine Niero		85.50	
	Provence	Hermitage de St Pons Côtes de Provence A.O.C - Gérard Biancone	16.70	24.10
		Château Ste Marguerite Côtes de Provence A.O.C - Cru Classé - J.P Fayard	26.60	37.50

Red Wines

13.40

Lyonnais	Coteaux du Lyonnais A.O.C - Domaine Sainte Agathe - Tayol-Guyot	13.40	
	Coteaux du Lyonnais A.O.C - l'Esprit d'Agathe - Tayol-Guyot		20.90
Roannais	Côte Roannaise A.O.C - "La Perdrizière" - Michel Desormière - Viticulteur		21.60
Beaujolais	Beaujolais Villages A.O.C - Domaine du Tracot - Jean Paul Dubost - Viticulteur		23.50
	Brouilly A.O.C - Sélection Georges Duboeuf	12.30	24.10
	Fleurie A.O.C - "Clos des 4 Vents" - Georges Duboeuf	13.80	25.80
Burgundy	Bourgogne A.O.C - Domaine des Moirots - Christophe Denizot - Propriétaire		26.60
	Rully A.O.C - "Brange" - Domaine de l'Ecette - Vincent Daux Viticulteur		44.60
	Mercurey A.O.C - "Domaine Framboisière"		52.90
	Côte de Nuits A.O.C - Vieilles Vignes - Desertaux Ferrand		50.80
	Volnay 1 ^{er} Cru A.O.C - "En Caillerets" - Domaine de la Pousse d'Or		98.80
	Pommard 1 ^{er} Cru A.O.C - "Epenots" - O.Leflaive		112.90
	Loire Valley	Saumur Champigny A.O.C - Château du Hureau - P. et G. Vatan - Viticulteurs	16.30
Sancerre Rouge A.O.C - "La Mercy Dieu" - Domaine Bailly Reverdy		26.20	41.80
Rhône Valley	Côtes du Rhône A.O.C - "Les Abeilles" - J.L. Colombo - Viticulteur Propriétaire	15.20	24.90
	Côtes du Rhône A.O.C - Guigal - Viticulteur Propriétaire à Ampuis		28.20
	Côtes du Rhône Villages A.O.C - "L'Envol" - Vignobles Duplessis-Guyot		35.90
	Gigondas A.O.C - "Pierre Aiguille" - Paul Jaboulet Ainé		43.60
	Saint Joseph A.O.C - "Les Lauves" - J.L. Colombo	23.20	41.90
	Saint Joseph A.O.C - "Le Grand Pompée" - Paul Jaboulet Ainé		45.30
	Crozes Hermitage A.O.C - Yann Chave - Viticulteurs Propriétaire	23.20	41.90
	Crozes Hermitage A.O.C - Domaine Thalabert - Paul Jaboulet Ainé		71.40
	Châteauneuf du Pape A.O.C - "Les Cèdres" - Paul Jaboulet Ainé		74.80
	Cornas A.O.C - "Les Ruchets" - Domaine JL Colombo		145.20
Provence	Côte Rôtie A.O.C - Château d'Ampuis - E.Guigal		185.90
	Château Ste Marguerite Côtes de Provence A.O.C - Cru Classé - J.P Fayard	26.60	37.50
Languedoc	Château Rasque Côtes de Provence A.O.C - "Pièce Noble" - Gérard Biancone	32.90	44.80
	Saint Chinian A.O.P - La Balade - Domaine Vic		29.80
Bordeaux	1 ^{ères} Côtes de Bordeaux A.O.C - Château Ricaud	17.40	29.50
	Saint Emilion Grand Cru A.O.C - Château Haut Brisson Lagrave		45.10
	Haut-Médoc A.O.C - "Moulin de La Lagune" - Château La Lagune		67.90
	Saint Estèphe A.O.C - Frank Phélan - 2ème Vin du Château Phélan Ségur		85.90
Southern Wine	Espagne Appellation Catalogne Contrôlée - "Mas Rabell" - Maison Torrès		36.40

Rosé Wines

27.50 / 43.50

Provence	Gris Blanc I.G.P Pays d'Oc (12.50°) - Gérard Bertrand	27.50	
	Côtes de Provence - Château Léoube		43.50

English A La Carte
Menu

LE SU



VAVRO

