

Desserts

LES GOURMANDISES 9,50€

Pineapple

Roasted in Spices, Vanilla & Cinnamon, Pistachio Cornet

Apple

Caramelized, Orange Biscuit, Vanilla Ice-cream

Nutella

Chocolat “éclair”, Jamaican Spices

Passion Fruit

Iced Passion Fruit Soufflée, Mango Tartar, Basil Mousse

Chocolate

Almond & Chocolate Ice-cream, Brownie, Tonka Bean Cream

Gariguettes Strawberry

Strawberry Salad, Lemon Thyme Syrup, “Fromage Blanc”

Sorbet Home Made Sorbets and Ice-Creams

Selection of Flavors

“Fromage Blanc” with Either

Double cream	6,50€
Nature	5,50€
Compote & Red Fruit Coulis	6,00€

Starters

Smoke Salmon Salad, Green Pea Cream..... 19,00€

Courgette Pesto, Salad, Olive Purée, Goats cheese,
Crunchy Vegetables

Chicken Caesar Salad..... 15,50€

Salade Romaine, Croûtons, Parmesan Reggiano

Matured “Noir de Bigorre” Ham..... 18,00€

Finely Sliced Ham, Marinated Tomatoes, Olive Purée, Butter

Fresh Salmon “Croque Monsieur”, Garlic & Herbs..... 15,00€

Patatoe and Leek Cream

Pasta & Risotto

Tomato & Pesto Penoni Rigate..... 14,50€

Tomato Sauce, Parmesan Shavings Garlic, Basil

Asparagus & Morel Risotto..... 25,00€

Green Asparagus, Garlic

Pizza & Thin Tart

Pizza « Quattro Formaggio »..... 15,00€

Chèvre, Reblochon, Fourme et Mozzarella

Grilled Vegetables on a Thin Crusted Tart..... 15,00€

Aubergine, Peppers, Courgettes, Tomatoes,
Mozzarella & Parmesan

Meat & Fish

Roast Chicken..... 19,00€

French Fries

100 % Beef Tartar..... 17,50€

Salad and Home Made French Fries

Fish of the day..... 20,00€

« VICTOR » MENU

The Chefs recommendation + Coffee..... 18,00€