


À LA CARTE

TO SHARE

COLD CUT BOARD	16 €
CHEESES BOARD 	14 €
CATALAN THIN DRIED SAUSAGE	10 €
ROASTED CAMEMBERT CHEESE 	14 €
SEAFOOD PLATTER (oysters, whelks, shrimps and seasnails) Caviar « Baerii », Maison Sturia (extra 22€)	24 €
OYSTERS - SPÉCIALE N° 3 (M. LUCET) By 6 : 16 € - By 9 : 20 € - By 12 : 26 €	

STARTERS

RED WINE POACHED EGG	11 €
SMOKED HADDOCK Potatoes foam	12 €
BUTTERNUT SQUASH SOUP  Iberian ham	9 €
BEETROOT SALAD  Croûtons and pine nuts	12 €
SMOKED SALMON Dill cream	18 €
PGI FOIE GRAS TERRINE	19 €

FISHES

WHOLE SEA BASS Roasted cauliflower	32 €
PAN SEARED TUNA STEAK Glazed vegetables	24 €
SCALLOPS Mashed squash and chorizo	29 €

MEATS

ROASTED CHICKEN THIGH FROM GERS Mashed rutabaga, mustard gravy	24 €
LAMB SADDLE Confit potatoes and mushrooms Chestnut meat jus	36 €
BEEF STEAK, PEPPERCORN SAUCE French fries	26 €
VENISON AND FOIE GRAS Confit potatoes and mushrooms	39 €
MONTPELLIER BUTTER BEEF RIB French fries, salad (for 2 persons)	80 €

CHEESES 

CHEESES PLATE	10 €
MIX GREEN SALAD	8 €

DESSERTS 

CHESTNUT AND PRALINE CREAM	7 €
ROASTED PINEAPPLE Coconut whipped cream	8 €
FLOATING ISLAND	7 €
HAZELNUT PANNA COTTA Chocolate crumble	8 €
CAFÉ GOURMAND	12 €
TART OF THE DAY	12 €

DAILY VEGETARIAN MAIN COURSE 	20 €
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LAVINAL MENU

Starter, Main Course, Dessert
29€

BUTTERNUT SQUASH SOUP 
Iberian ham

or

SMOKED HADDOCK
Potatoes foam



PAN SEARED TUNA STEAK
Glazed vegetables

or

ROASTED CHICKEN THIGH FROM GERS
Mashed rutabaga, mustard gravy



ROASTED PINEAPPLE
Coconut whipped cream

or

CHESTNUT AND PRALINE CREAM

DISH OF THE DAY

Starter, Main Course or
Main course, Dessert 19€

For lunch, from Monday to friday*

On blackboard

**Upon availability
Excluding groups (more than 8) and bank holidays*

KID'S MENU


Up to 8 years old

Water and syrup
Meat or Fish + Dessert

13,00 €

*Our Chef is preparing a market cuisine, with
fresh products only and mainly locals.*

French origin meats
Net prices

Dinner Gourmet Menu on back page 

GOURMET MENU

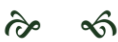
Starter, Main Course, Dessert
45€

Only for dinner

PGI FOIE GRAS TERRINE

or

TUNA TATAKI



SCALLOPS

Mashed squash and chorizo

or

LAMB SADDLE

Confit potatoes and mushrooms
Chestnut jus



HAZELNUT PANNA COTTA

Chocolate crumble

or

CLEMENTINE PAVLOVA