

# Carte

## Entrées

|  |      |
|--|------|
| <i>Crab soup "home made" (rust, croûtons, grated cheese)</i> .....   | 12 € |
| <i>Salad with gratin of goat cheese, ginger bread and honey</i> ( smoked duck steacklets, little tomatoes, raw ham and kernels)..... | 13 € |
| <i>Foie gras "home made"</i> .....   | 15 € |

## Pasta

|   |      |
|---|------|
| <i>Ravioli and scallops with crab sauce "home made"</i> ..... | 14 € |
|---|------|

## Meat

|   |      |
|---|------|
| <i>Grilled piece of bull with herbs, chive sauce</i> .....  | 15 € |
| <i>Stewed bull with orange and rosemary sauce</i> .....     | 15 € |
| <i>Roasted duck filet with chestnuts, morel sauce</i> ..... | 18 € |

## Fish (as per arrival)

|   |      |
|---|------|
| <i>Fish of the day with crab sauce "home made", vegetables, Camargue red rice</i> ..... | 17 € |
| <i>Panfull of scallops with crab sauce</i> .....  | 17 € |

## Desserts

|                                   |        |
|-----------------------------------|--------|
| <i>Ice cream</i> .....            | 6 €    |
| <i>Cheese</i> .....               | 6 €    |
| <i>Desserts "home made"</i> ..... | 7 €    |
| <i>"Café gourmand "</i> .....     | 8.50 € |

Children (- de 12 ans)      7.50 €      (steak + drink + ice cream)