



## **STARTERS**

Marinade of sea bream with glasswort and citrus fruits 16€

Crispy shelled king prawns with citrus sauce 18€

Old style devilled eggs 10€

Country style pâté recipe from my apprenticeship 13€

Soft boiled egg, onions, mushrooms and bacon with red wine sauce 18€

Artichokes and cultivated mushrooms salad with duck Foie Gras shavings 14€

The real Caesar Ritz salad 12€



Tartare of salmon, oysters and sea bass seasoned with ginger and lemon 17€ 160 Kcal

Duck Foie Gras confit with whole-wheat toasts 15€

Watercress soup, shredded smoked haddock and horseradish 14€

## **MAIN COURSES**

Steamed cooked hake, crunchy breaded Espelette pepper with white beans and girolles 29

Steamed seasonal vegetables cooked with olive oil 21€

Roasted chicken with herby butter and mashed potatoes 29€

King prawns ravioli served with artichoke purée 27€

Crispy head, tongue, cheek and brain of veal with boiled potatoes and 'Ravigote' sauce 29€

Caramelized potatoes stuffed with pork meatloaf 24€

Pan-sautéed veal's liver with sliced onions and Bacon 28 €

Pan-sautéed squids and pasta risotto with chorizo 28€

Country beef sirloin with shallots and macaroni cheese 29€



Back of cod with seasonal vegetables cooked in olive oil and lemon 28€ 260 Kcal



DE-LIGHT : delicious low-calorie gastronomy



Net prices, service and taxes included  
The dishes « home made » are elaborated based on untreated raw products  
All our meats are born, raised, slaughtered and cut in France or USA



## **DESSERTS**

Roasted Solliès figs with spicy raspberries juice 13€

Chocolate mousse Roseline 8€

Basque cheese with black cherry jam 8€

The citrus "stewed, foamy creamed and creamy" 12€

Floating island with light custard sauce and caramel sauce 8€

The fabulous 'Christian Constant' chocolate tart 13€

Vanilla rice pudding 9€

Tart Tatin – caramelized upside-down apple tart with fresh cream 12€



Fresh fruit minestrone flavored with mint 12€ 155 Kcal

Old fashioned vanilla egg flan 8€

Ice cream and sorbets 13€

The traditional puff pastry with salted caramel 9€

## **Lunch menu aux Cocottes**

Starter of the day/main course of the day **or** main course of the day /dessert of the day \* 28€

Starter of the day/main course of the day/dessert of the day \* 32€

*\* Menu available from Monday through Friday, only at lunch*



DE-LIGHT : delicious low-calorie gastronomy



*Net prices, service and taxes included*

*The dishes « home made » are elaborated based on untreated raw products  
All our meats are born, raised, slaughtered and cut in France or USA*