

Menus

You may choose your dishes among the Chef's suggestions

MENU 38

Two Courses: Starter & Main course or Main course & Dessert

MENU 45

Three courses: Starter, Main course & Dessert

Net prices in Euros. Service included

Most of our recipes are prepared with local products.

All our meat are from France.

All our Dishes are Homemade, Developed on spot from raw products.

We will be happy to assist you in your selection if you suffer from food allergies or food intolerance.

Chef's Suggestions

STARTERS

Onion squash velouté, caramelize chestnut and cinnamon capuccino **14**

Oysters with cider vinegar, mango and coriander **15**

Slow-cooked duck foie gras, onions chutney with Provence honey **23**

Sainte Maure goat cheese croque-Monsieur, chicory leaves hazelnuts and smoked duck breast **21**

MAIN COURSES

Roasted cod, barley risotto and greenmeat radish **26**

Linguine Guiseppe Cocco according to Chef's suggestion **19**

Roasted free-range chicken, thyme, mashed potatoes & salted butter **26**

Roasted sirloin steak, creamy polenta, broccoli and full-bodied juice **27**

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Selection of refined cheeses **15**

DESSERTS 12

Seasonal fresh fruits

Millefeuille exotic caramel

Molten chocolate cake, vanilla ice cream

Roasted Apple with Tonka bean, vanilla ice cream

LE SCRIBE



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