

Jeudis brasero

Buffet

€75 PER PERSON (DRINKS NOT INCLUDED)

starters

Zucchini cream, feta and dill, sunflower seeds and breadstick
Focaccia, black olive tapenade, candied cherry tomatoes,
mozzarella balls and Serrano ham

Multicolored tomato salad, charred lemon supremes, gremolata,
roasted hazelnuts and smoked burrata

Pea cream, Étrez cream, preserved lemon and fresh mint

Mixed salad greens

Andalusian gazpacho, paprika oil

Parmesan and thyme shortbread, eggplant caviar and dried
eggplant powder, pine nuts

brasero

Cajun-style chicken supreme, Étrez cream with Cajun spices
and lemon jus

Grilled red sea bream, olive, lemon and dill vierge sauce

Veal hanger steak, meat jus

side dishes

Grilled Padrón peppers

Grilled zucchini

Mitraille potatoes with Herbes de Provence

desserts

Sweet delights by Chef Vincent Thomassin

Nos préparations culinaires peuvent contenir des produits allergènes. Vous pouvez vous informer auprès de nos équipes.
Origine des viandes et poissons : France. Prix nets, taxes et service compris. Les paiements en CB et espèces sont acceptés.

Please note that our food products and ingredients may contain allergens. We invite you to check with the team.
Origin of the meat and fish : France. Net prices, taxes and service included. Payments in credit card and cash are accepted.