



LUNCH

FATHER'S DAY

Epona Côté jardin

€75 PER PERSON
WITHOUT DRINKS



cheese and cold meats

SLICED CURED MEATS
CHEESE PLATTER
ASSORTMENT OF BREADS FROM MAISON POZZOLI
ANDALUSIAN GAZPACHO, CONFIT PEPPERS,
TOASTED ALMONDS

starters and seafood

SMOKED SALMON
MINI TARTLET WITH CORN CREAM, GRILLED CORN, CHIVES,
AND FETA
SEARED TUNA, CONFIT EGG YOLK, ESPELETTE PEPPER, AND
SPRING ONION
RAW ZUCCHINI ROLL WITH BASIL, RASPBERRY VINEGAR,
AND FRESH RED BERRIES
FOCACCIA WITH ARTICHOKE, PRESERVED LEMON, GREEN
OLIVE TAPENADE, AND SCAMORZA
BLOW-TORCHED HEIRLOOM TOMATOES WITH
MOZZARELLA AND PINE NUT PRALINE
GREEN SALAD

hot dishes

SPIT-ROASTED LAMB AND CHICKEN
GRILLED CUTTLEFISH
ROASTED POTATOES WITH PARSLEY AND GARLIC
RATATOUILLE WITH SMOKED SALT

desserts

SELECTION OF DESSERTS BY CHEF 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.

