

Le Restaurant

EVENING MENU

STARTERS	Chilled ratatouille	19
	Barbajans	20
	<i>(regional fritters stuffed with Swiss chard, spinach and ricotta)</i>	
	Raw tuna and tomato	24
	Fritto misto, citron zest	23
	Tomato, cuttlefish and spring onions	24
	Marinated skipjack tuna, marjoram oil and prickly cucumber	25
	Gambero Rosso with stock	34
	Courgette flower fritters	21
	MAINS	Green gnocchi with confit lemon from the Convent
Macaroni and crayfish gratin		58
Daily catch		41
Salt-crusted fish		18 / 100 g
Crayfish		25 / 100 g
Lobster		25 / 100 g
Garlic roasted chicken		39
Herb veal chops		54
Stuffed vegetables		36
Cheese, salad and flowers		17

Prices are in euros excl. tax – service is included.

List of allergens available from the Maitre d'Hôtel

Origin of meat: France

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DESSERTS

Peach skin soup	12
Rice pudding with citrus caramel	11
Chocolate tart	11
Citrus sorbet	14
Seasonal fruit tart	14
Crème caramel	9

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List of allergens available from the Maître d'Hôtel