## Le Restaurant

STARTER	S Barbajuans	20
	Lamb ravioli with tomato sauce	26
	Pressed fennel, citrus condiment	21
	Mediterranean red prawns & plums, head vinaign	rette 39
	Vegetable soup, basil pistou	19
	Snails in white wine	24
	Zucchini tart	19
MAINS	Swiss chard cannelloni	32
	Monkfish Armoricaine, ratatouille	51
	Convent Pithiviers	37
	Terre de Toine poultry, squash	39
	Veal sweetbreads, Niçoise-style mushrooms	48
	Catch of the day	Chef's selection /100gr
	Mashed potatoes	
	Sautéed Swiss chard	
	Ratatouille	
	Bread & cheese	17

Net prices in Euros - Service included

Allergen information available from the Maître d'Hôtel

Meat origin : France