

Le Restaurant

CARTE DU SOIR

STARTERS	Pea and nasturtium soup	19
	Flower and basil ravioli	22
	Vegetables in barigoule, Notre-Dame farm	18
	Artichoke pie	26
	Mediterranean white seabream, kumquat confit, lemon condiment	23
	Octopus in matelote sauce	26
MAINS	Green gnocchi, Convent lemons	36
	Sea bass barigoule style	48
	Garlic chicken, mashed potatoes	48
	Veal, fine herbs style, green asparagus and morels	51
	Grilled red mullet, breast, fava beans, Notre-Dame farm lettuces	44
	Bread and cheese	17

Net prices in Euros - Service included

Allergen information available from the Maître d'Hôtel

Meat origin : France