

Le 1604

CARTE DU SOIR

STARTERS	Pea and nasturtium soup	19
	Flower and basil ravioli	22
	Zucchini, feta and olive tart	18
	Artichoke pie	26
	Mediterranean white seabream, kumquat confit and lemon condiment	23
	Grilled octopus, rhubarb and tardivo	25
	MAINS	Green gnocchi, Convent lemons
Sea bass, Provençal condiment		49
Garlic chicken, mashed potatoes		48
Sisteron lamb with olives, swiss chard and sorrel		56
Amberjack, Notre-Dame farm zucchini and almonds		62
Catch of the day		<i>Selon arrivage /100gr</i>
Bread and cheese		17

Net prices in Euros - Service included

Allergen information available from the Maître d'Hôtel

Meat origin : France