

Le 1604

CARTE DU SOIR

STARTERS	Tomato water	21
	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	36
	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>

Net prices in Euros - Service included

Allergen information available from the Maître d'Hôtel

Meat origin : France