





## SUMMER À LA CARTE

### To Share

<b>Black Olive Tapenade, Croutons</b>	<b>6.00</b>
<b>Italian Charcuterie Board</b>	<b>19.50</b>
<b>Chickpea Hummus, Sesame Oil, Pita Bread</b>	<b>9.50</b>

### STARTERS

<b>Marseille Fish Soup</b> Golden croutons, rouille, emmental cheese	<b>15.50</b>
<b>Caesar Salad</b> Chicken, Parmigiano Reggiano, caesar sauce, croutons	<b>19.50</b>
<b>Icelandic Smoked Salmon</b> Horseradish cream, lemon and blinis	<b>22.00</b>
<b>Kintoa Ham, 24 Month of Ripening</b> Pan con tomate	<b>18.00</b>
<b>Vitello Tonnato</b> Capers, tomato, parmesan cheese, chive, rocket salad, golden croutons	<b>18.00</b>
<b>Small Sardines in Oil</b> Salted Butter, lemon, toast	<b>19.00</b>
<b>Potimarron Cream Soup With Chestnut Honey</b> Chestnut Chips	<b>14.00</b>

### PIZZAS (*To share for starters*)

<b>Vegetable Pizza</b> Zucchini, tomato, eggplant, peppers, oregano, mozzarella, parmesan	<b>17.90</b>
<b>Salmon Pizza « Spago » with Dill</b> Lemon cream and fish pearls	<b>23.00</b>

*For a guarantee of impeccable freshness, these dishes are prepared in limited quantities.*

*The origins of the meats are displayed at the reception of the establishment*

*Our Chef is at your disposal in case of dietary restrictions or allergies.*

*Prices in euros and taxes included. The establishment no longer accepts payment by check.*

## PASTA, RISOTTO

<b>Roasted Normandy Sea Scallops</b>	<b>37.00</b>
Carnaroli risotto, mushrooms, meat juice	
<b>Rigatoni, tomato</b>	<b>17.00</b>
Basil, stracciatella italian cheese	
<b>Blue Lobster</b>	<i>Half</i> <b>39.00</b>
Fresh tagliatelle, nantua sauce	<i>Whole</i> <b>65.00</b>

## SIGNATURES DISHES « *Perfumes Of the South* »

<b>Vegetable Tajine</b>	<b>21.50</b>
Couscous with Smyrne raisins	
<b>Chicken Pastilla with Fes Spices</b>	<b>23.50</b>
Green salad	
<b>Chicken Tajine with Stuffed Lemon</b>	<b>31.50</b>
Couscous flavored with spices, grapes, almonds	
<b>Lamb Shoulder Mixed in Couscous</b>	<b>30.50</b>
Couscous and oriental vegetables	

## FISH

<b>Roasted Salmon Steak</b>	<b>25.00</b>
Squash muslin, hazelnut emulsion	
<b>Sea Bream « Butterfly Cooked »</b>	<b>27.00</b>
Vegetable confit, saffron juice	
<b>Marmite From Fisherman</b>	<b>31.50</b>
Seabream, salmon, cod, prawns, fish soup, steamed potatoes	
<b>Cod's Back Roasted</b>	<b>28.00</b>
Mashed potatoes with fresh herbs, virgin sauce	

## MEAT

<b>Tartare 100% Pure Beef</b>	<b>22.50</b>
180g, prepared to order, green salad, potatoes	
<b>Classic:</b> Onion, gherkins, capers	
<b>Caesar :</b> Classic tartare quickly seared on both sides	
<b>Salers Beef Sirloin Roasted</b>	<b>36.00</b>
Darphin potatoes, fresh spinach, green pepper sauce	
<b>Italian Osso Bucco</b>	<b>29.50</b>
Carnaroli Risotto, Parmegiano Reggiano	
<b>Grilled Lamb Chops</b>	<b>35.00</b>
Mash potatoes with tarragon, cherry tomato	

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