

# Summer menu

FORMULE 3 PLATS (STARTER+MAIN DISHES + DESSERT) À 42€

## STARTERS 13€

Salmon gravlax, aubergine-lemon caviar and rose berries

Foie gras and peach purée **Suppl. 5€**

✓ Fresh Torino tomatoes, Straciatella, tomato jelly and basil oil

✓ Vegetable ravioli and tepid curcuma bouillon

## MAIN DISHES 22€

Duck fillet, duck jus and carrots

Monkfish with a variation of peppers and sage sauce

Veal Shepherd's Pie, peas à la française and rosemary sauce

✓ Grilled vegetables à la provençale and fresh salad

## DESSERTS 12€

### **Infinitely Valhrona Chocolat**

Mousse au chocolat, Guanaja ganache and chocolate crumble

### **Exotic Bourbon Vanilla**

Fresh mango and pineapple, mango and passionfruit jelly, whipped ganache

### **Mojito**

Mint pana cotta, mint and rhum jelly with mojito mousse

### **Around the Manjari**

Raspberry bavaroise, Manjari marmelade cream with raspberry jelly

*Maitre*  
Restaurateur



**Tous nos sorbets sont réalisés maison**