



## SMALL BITES

Chickpea Panisse 7€

Pata negra bellota 19€

Toasted brioche, foie gras, fruits chutney 15€



## STARTER

Green asparagus, perfect egg, hollandaise sauce, bottarga 15€

Salmon ceviche, black aioli, leeks, pomegranate, macadamia nuts 17€

Crab remoulade, raw, cooked and confit celery, Granny Smith 19€



## CLASSIC HÔTEL

Caesar salad 16€

Tuna Pokebowl, Hawaiian style 19€

Burger Bréguet 19€



## PASTA

Black ink linguine pasta, cuttlefish, bear's garlic 24€

Ravioli pasta, artichokes, goat cheese from Mr Fabre 24€



## MAIN COURSE

Dover sole filet, capers, chervil & parsnip 32€

Pollock, cauliflower, curry & mango 28€

Black Angus beef, gnocchi, confit shallots, spinach 29€

Lamb loin, Swiss chard, strumose sunflower, olives 27€



## DESSERT

Selection of mature cheeses 14€

Chocolate fondant, milky caramel, Tonka ice cream 10€

Mango & coconut cheesecake 9€

Exotic fruits platter, kiwi sorbet 10€



MAISON BREGUET

