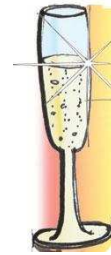


De 12 h 00 à 15 h 00

## Déjeuner du Jardin 49 €\* ☺



### Starters Buffet



### Dish of the day

or

Risotto with summer truffle

or

Corb with lemon from Menton,  
millefeuille layering of swiss chard "au gratin",  
Grenobloise-style

or

Roasted chicken fillet, green asparagus,  
zucchini & potatoes



### Desserts Buffet

\*U&E Production

## Notre sélection au verre

|   |    |
|---|----|
| Champagne Deutz - Brut                                      | 20 |
| Champagne Tonnery - "Apanage" - Prose                       | 22 |
| Champagne Mumm de Cramant                                   | 28 |
| Vin blanc - Challis "La Reine" La Challisienne 2006         | 14 |
| - Clos Saint-Vincent "Le Clos" - Bellet 2007                | 16 |
| Vin rosé - Château Vannières - Bandol 2007                  | 14 |
| - Clos Prequier - Côtes de Provence 2008                    | 14 |
| Vin rouge - Château André De Figuière "Cuvée François" 2008 | 14 |
| - Château Léonille Poyferré - Saint-Julien 1994             | 22 |

## A la Carte

|   |    |
|---|----|
| Mixed salad leaves and early vegetables,<br>avocado and dices sauce | 26 |
| Cremette and French beans with pistou sauce                         | 28 |
| Back of bass, ratatouille, virgin olive oil sauce                   | 48 |
| L'ole meunière  | 58 |
| Milanese-style veal escalope  | 40 |
| Grilled beef fillet, béarnaise sauce                                | 45 |
| Sautéed lamb chops, early vegetables au "gratin"                    | 40 |

Please, make one choice between:

spinach / matchstick potatoes / green beans  
fried chickpeas "panisses" / steamed potatoes

