



Occitania Regional Menu

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|---|-----------|
| Starter + Main / Main + Dessert | 49 |
| Starter + Main + Dessert | 59 |
| Starters | 24 |
| Pelardon with rosemary, Anna potatoes and mustard sprouts <i>or</i> Christian Parra black sausage, cauliflower | |
| Mains | 36 |
| Beef casserole with olives, gnocchi and Ossau-Iraty cheese <i>or</i> Roasted whiting, artichoke and condiment, poultry juice with pomegranate | |
| Desserts | 14 |
| Apple and white grape crumble <i>or</i> Lemon and pine honey sweetness | |
| <i>Water and coffee included</i> | |

Joyce Juices 7
20cL
Apricot, raspberry, apple, tomato

CHAMPAGNES

| | | | |
|-------------------|----|------------------------|-----|
| Deutz brut | | Deutz brut rosé | |
| Glass 12cl | 18 | Glass 12cl | 22 |
| Bottle 75cl | 79 | Bottle 75cl | 109 |

Champagne & Caviar

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| A glass of Deutz champagne 12cL & 15gr of Sturia «primeur» caviar | 65 |
| A glass of Deutz champagne 12cL & 15gr of Sturia Prestige caviar | 75 |

SIGNATURES DISHES

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|---|----|
| Menu 75 | |
| Sea bass carpaccio, caviar seed, piquillos and combava sauce | 40 |
| Saddle of lamb in a sauté pan, gremolata, pan-fried artichoke ravioli | 48 |
| Fresh blackberries, cottage cheese mousse and crisp | 16 |

FRESH FROM THE MARKET

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| Catch of the day, candied aubergine and condiments | market price |
| Sliced French veal chop, cucurbits and ceps mushrooms | 48 |

CLASSICS

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| Croque-monsieur, fries & salad | 22 |
| Croque-madame, fries & salad | 24 |
| Minestrone of vegetables with pistou | 24 |
| Old-fashioned tomato with virgin oil & balsamic vinegar, burratina | 24 |
| Club sandwich de Monsieur, fries & salad | 26 |
| Black Angus beef carpaccio, capers, parmesan & fries | 28 |
| Poultry Caesar Salad with aged Parmesan | 28 |

TO FINISH

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|---------------------------------------|----|
| Chocolate and vanilla entremet | 14 |
| Pear Charlotte | 14 |
| Pistachio roll with cream and praline | 14 |
| Freshly sliced fruits plate | 14 |
| Plate of mature cheeses | 16 |

WINES

12cL 75cL

Whites

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| 2019 AOC Chablis « Signature » Alain Geoffroy | 14 | 79 |
| 2019 AOC Pouilly-Fumé - Ladoucette | 14 | 79 |
| 2021 Côtes Catalanes "Calcinaires" - Domaine Gauby | 14 | 79 |
| 2020 AOC Condrieu - Stéphane Ogier | 20 | 108 |

Reds

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| 2021 VDF Cartouche - Domaine Mylène Bru | 12 | 59 |
| 2018 AOC Mercurey 1er Cru - « Saumonts » | 16 | 89 |
| 2015 AOC Pomerol - Château Mazeyres | 22 | 109 |
| 2019 AOC Côte-Rotie - François Villard | 28 | 139 |

Rosés

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|---|----|----|
| 2021 AOC Côte de Provence - Château La Martinette | 12 | 49 |
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