

STARTERS

CRISPY SEA BREAM - 13€

Mesclun salad, crunchy vegetables & apricot vinaigrette

CHILLED PEA GAZPACHO - 9€

Fresh goat's cheese & crispy bread tuile

SWORDFISH TARTARE - 12€

Quinoa & citrus fruits

TOMATO & BURRATINA SALAD -12€

MAIN COURSES

GRILLED VEAL FLANK STEAK - 24€

Corn mousseline, roasted carrots & onions, veal jus

BACK OF SAITHE -22€

Stir-fried vegetables & seaweed seasoning

PORK TAPILLA - 24€

New potatoes, chimichurri sauce & padrón peppers

WHOLE FISH OF THE DAY (300/400 G) -25€

Polenta fries & virgin sauce

HOMEMADE TAGLIATELLE -22€

Burrata, sautéed zucchini & lemon

CHEESE

SELECTION OF CHEESES - 9€

Mesclun & fruit compote

DESSERTS

RASPBERRY, MINT & WHITE CHOCOLATE ENTREMET - 9€

FIG FINANCIER - 9€

Homemade vanilla ice cream

LEMON & BASIL "EDEN" OF LA GRANDE MOTTE - 10€

A local specialty inspired by one of La Grande Motte's iconic buildings, offering a pyramid of flavours that evolves with the seasons.

GOURMET COFFEE- 10€

CHILDREN'S MENU

FOR CHILDREN UNDER 12, MAIN COURSE + DESSERT - €13