

LE TAMARIS

MAIN COURSE : 20 €

MAIN COURSE + DESSERT : 25 €

• MAIN COURSES •

RADIATORI WITH CREAM OF PEPPER
Ricotta and pecorino

FILLET OF REDFISH BREAM
Carpaccio of beetroot, Greek yoghurt, dill oil and red onion pickles

SLICES OF GRILLED SQUID
Almond pesto, braised sucrine and egg yolk sauce

IBERIAN TAPILLA
Roasted carrots with smoked chimichurri sauce

RED CHARD SALAD
Sorfumé, artichokes, feta cheese snow and flax seeds

CHEF'S SUGGESTION

• DESSERTS •

PAVLOVA PINEAPPLE KIWI
Mango and lime gel

PECAN TARTLET
Vanilla whipped cream

ENTREMETS WITH HONEY AND LIME
Fior di latte ice cream and crumble

CHEF'S DESSERT

• DRINKS •

SOFTS DRINKS

4 €

Coca Cola, Coca Cola Zero, Ice Tea, Orangina, Schweppes citrus, Limonade

JUICES

6 €

Alain Millat fruit juices : orange, apple, pineapple, grapefruit, tomato, mango, apricot, grape

WATER

Evian / Badoit 50 cl (+1€ for 1L)

5 €

Perrier 33cl

4 €

WINES BY THE GLASS

Proseco Riccadonna - sparkling white wine

7 €

L'inédit Pays d'oc Mas Neuf - soft

5 €

Côte de Provence «Lou» - white, rosé

5 €

Costières de Nîmes Château Roubaud - red

5 €

APERITIFS

Pastis 51 / Ricard

5 €

Suze

5 €

Campari

5 €

Porto white / red

5 €

Muscat

5 €

Martini white / red

5 €

Kir (raspberry, blackcurrant, blackberry, peach)

6 €

Sangria by the glass

6 €

Gin tonic

10 €

Apérol Spritz

8 €

ALCOOLS

Havana white rum

8 €

Jack Daniel's

8 €

J.B

8 €

Get 27

10 €

Vodka eristoff

8 €

Gin

8 €

BOTTLED BEERS

Panaché

4 €

Pelforth brown 33 cl

5 €

Monaco

5 €

Desperados 33 cl

7 €

Heineken blonde

5 €

Leffe blonde

5 €

Hoogarden white

5 €

CHAMPAGNE BY THE GLASS

Comte de Cheurlin - La Cuvée Réserve - Brut

10 €