

STARTERS

CRISPY SEA BREAM WITH BASIL - 13€

Mango vinaigrette with four spices and mixed salad leaves

PRESSED PORK SHANK - 10€

Apple prepared in different textures and pickled mustard seeds

MEDITERRANEAN ROCKFISH SOUP - 12€

Red mullet fillet served with rouille sauce and a crispy bread tuile

SAUTÉED WILD MUSHROOMS - 12€

Slow-cooked egg and guanciale

MAIN COURSES

GRILLED BLUEFIN TUNA STEAK - 25€

Artichokes prepared in different ways, sweet potato purée, caper and pomegranate dressing

PORK TENDERLOIN - 22€

Hazelnut crust, roasted carrots and rich pan jus

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

Served with Provençal chickpea fries and aioli

HOMEMADE TAGLIATELLE - 24€

With shellfish

CHEESE

SELECTION OF CHEESES - 9€

Mixed salad leaves and fruit preserve

DESSERTS

OUR SIGNATURE TARTE TATIN - 9€

HAZELNUT ENTREMET - 12€

Praline sauce

EDEN DE LA GRANDE MOTTE - 12€

Dark chocolate ganache, passion fruit cream and crumble

A local speciality inspired by the iconic pyramid-shaped architecture of La Grande Motte

GOURMET COFFEE - 10€

CHILDREN'S MENU

FOR CHILDREN UNDER 12 (MAIN COURSE + DESSERT) - 13€