

Bon appétit

LA COUR DES SAVEURS-RESTAURANT

MARKET MENU

Served Monday to Friday, lunch only.

Starter + Main course + Dessert 20.00 €

Starter + Main course 17.00 €

Main course + Dessert 17.00 €

CHILDREN'S MENU

Main to choose 14.00€

Ham or steak served with potatoes or pasta

Or

Market fish and vegetables

Dessert

2 ice cream balls (flavours of the moment)

The gourmet (up to 12 years) 20.00€

Leave the chef free to prepare a 3-course menu to satisfy your gourmets' taste buds, depending on their preferences for fish or meat.

TAPAS TO SHARE

Fish Accras 6.00€

Delicious golden fish fritters enhanced with fine herbs and fragrant spices.

Crispy Chicken 6.00€

4 portions

Light and golden crispy chicken bites, perfect for a tasty and savory treat.

Hummus 6.00€

A smooth chickpea cream elevated by the soft flavors of tahini and a drizzle of olive oil.

Potatoes 4.00€

Golden, crispy potatoes.

Baked Camembert with Honey and Rosemary 12.00€

A creamy baked Camembert, enhanced by the delicate fragrance of rosemary and the sweetness of honey.

Charcuterie Board 14.50€

A generous selection of local cold cuts, perfect for sharing in a friendly atmosphere.

Charcuterie and Cheese Board 15.50€

The perfect combination of artisanal cold cuts and matured cheeses for a delicious moment.

A la carte

LA COUR DES SAVEURS-RESTAURANT

OUR ENTRIES

Melon 13.00€
Cold coconut milk soup with red port, melon balls spiced up with fresh mint and Voastipériféry pepper.

Green beans and samphire 15.00€
Salad of green beans and samphire seasoned with balsamic vinegar and beggar's oil, shavings of Colonnata bacon, crispy fried onions.

Roasted eggplant 14.00€
Roasted eggplant pavé, mozzarella di Burrata with fleur de sel and green olive oil, served with a basil coulis and a few redcurrants.

Salmorejo 13.00€
Southern Spanish cold soup with tomato, garlic confit, bread and olive oil, goat espuma, summer herbs, brioche croutons.

OUR PLATES

Return from auction 22.00€
Market fish cooked at low temperature, millefeuille of yellow and green zucchini with zathar, enhanced with a condiment of kalamata olives and caramelized garlic.

Poultry 23.00€
Chicken breast stuffed with seaweed and cooked at low temperature, pan-fried with cherry tomatoes and mini new potatoes preserved in thyme cooking juices.

Cooked veal 29.00€
Seared veal quasi with Provençal herbs, vegetables in the spirit of a ratatouille, sauce reduced to the various juices of this ragout.

L'haricot Coco de Paimpol 19.00€
Coconut beans in salad, mousseline, aioli, tuile, olive oil with a touch of cider vinegar. - Cold dish

Beef tartare 21.00€
A knife-cut tartare, precisely prepared and seasoned for an explosion of flavors in the mouth, served with potatoes.

CHEF'S SALAD

Summer salad 17.00€
Salad with rillettes comesquis, melon, watermelon, cucumber, stracciatella, cherry tomatoes, redcurrants and mint in lemon olive oil.

BUTCHER'S BLOCK

Pork chop, mashed potatoes, sage jus - 2 people 58.00€
A generous King Rose pork chop, served with homemade mashed potatoes and a subtle sage jus.

OUR DESSERTS

Peach 10.00€
Peach cream soup with corn and lemon balm, poached peach in lemon syrup, caramelized corn popcorn and ice cream.

Apricot 11.00€
Apricots with honey and rosemary, oat flakes, iced fromage blanc, hint of kirsch.

Cheese platter 15.50€
A selection of mature cheeses, from local and international regions, for lovers of fine flavors.

Chocolate 13.00€
Ivory white chocolate ganache, and dark Guanaja, hazelnut crumble, raspberries filled with basil gel, lemon thyme sorbet.

Red fruit 11.00€
Mini shortcrust pastry tartlet, light vanilla mousseline cream, summer red fruit, tangy basil ice cream.

Moment of sharing

LA COUR DES SAVEURS-RESTAURANT

Chef's Favorites Picks

Starter, main course and dessert

38€

STARTER

Melon

Cold soup with coconut milk, red port, melon, fresh mint and pepper.

or

Eggplant

Roasted eggplant, mozzarella, olive oil, basil coulis and redcurrants.

MAIN COURSE

Fish

Market fish, zucchini millefeuille and olive condiment.

or

Poultry

Chicken breast stuffed with seaweed, cherry tomatoes, baby potatoes and thyme gravy.

DESSERT

Peach

Peach cream soup with corn, poached peach, popcorn and ice cream.

or

Chocolate

White and dark chocolate ganache, hazelnut crumble, raspberries and lemon thyme sorbet.

BRUNCH BRASERO EVERY SUNDAY July and August

From 11.30 am to 2.30 pm

39€ - Adult

18,50€ - Under 10 years

STARTER BUFFET

HOT BUFFET

BREAKFAST BUFFET

DESSERT BUFFET

DRINKS (not included)

Ask for the drinks menu

The buffet evolves according to the seasons and the specialties of our Chef !
