

PRIX-FIXE

2 courses 19.75 ~ 3 courses 24.75

Starter

Provençal Seafood Soup

with gruyère croutons

BOLLENE

Heritage Tomato and
Goats' Curd Croustade (V)

with gem salad

MONTPELLIER

Fourme D' Ambert,
Chicory and Granny
Smith Apple Salad (V)

with pickled walnuts

ENNEZAT

Main

Smoked Toulouse Sausage

lyonnaise onion
and hautaca aliçot

TOULOUSE

Roasted Aubergine
with Ratatouille
du Mont Ventoux (V)

with a black olive tapenade

MONT VENTOUX

Moules Marinière

garlic cream
and frites

LILLE MÉTROPOLE

Dessert

Camembert de Normandie

celery, apple and crusty baguette

NORMANDY

Macaron de Saison

AMIENS METROPOLE

Croissant and Chocolate Perdu

with raspberry coulis

PARIS

Please inform your server if you have any food allergies or special dietary needs | A discretionary 12.5% Service Charge will be added to your bill | Prices include VAT. All gratuities are managed independently