

Starters

Just to be flabbergasted... 18€

Foie gras baba, summer refreshing « pot au feu » & tzatziki...

« You say Tomato, I say Tomakto... » 16€

Sorbet, sponge cake, catalan cream, tapenade, vinaigrette, ...

Boquerones, surf & turf 17€

Home marinated anchovies, stewed pepper, veal rillettes, olive whipped cream...

Funfair foie gras 19€

Grilled with a turrón bicult, stewed fenouil and salty chocolate sauce...

Lobster tales... 19€

Lobster tails and bisk, refreshing courgette salad, vegetable carpaccio...

Fishes

Bullinada... 17€

Fish soup from here : revisited, reinterpreted, modernized...

Fish of the day, according to the market 20€

With Thibaut's own seasonal garnish & sauce

Our list & menus are served only for dinner, from Tuesday to Sunday

Prices TTC - Service included

Meats

Pork & squid : an old catalan love story... 17€

Stuffed squid with pork as a tournedos, black rice risotto, mussel cream, ...

Lamb & boLAMBgnaise... 20€

Roasted lamb loin on vigne shoots, macaroni and rich reduced lamb juice, ...

Puddings 11€

Macarousquille...

« Rousquille » biscuit changed as a macaron, surprise sorbet & barley water pill...

Peach of a pudding !

Local peaches, moister recuit biscuit, licorish cream & mystery flavour...

Raspberry roll pie

Tender pistacchio biscuit, raspberry sorbet, lemon & pistacchio ganache, ...

Cheeses 12€

Cheese matured by Mr Vergne

Our own seasonal selection, according to the farming & handmade production

Our list & menus are served only for dinner, from Tuesday to Sunday

Prices TTC - Service included

La Barretina

Boquerones, surf & turf

Home marinated anchovies, stewed pepper, veal rillettes, olive whipped cream...

Or

« You say Tomato, I say Tomahto... »

Sorbet, sponge cake, catalan cream, tapenade, vinaigrette, ...

Bullinada...

Fish soup from here : revisited, reinterpreted, modernized...

Or

Pork & squid : an old catalan love story...

Stuffed squid with pork as a tournedos, black rice risotto, mussel cream, ...

Any pudding or cheese from the list

28€

Our list & menus are served only for dinner, from Tuesday to Sunday

Prices TTC - Service included

La Vigatane

Lobster tales...

Lobster tails and bisk, refreshing courgette salad, vegetable carpaccio...

Or

Just to be flabbergasted...

Foie gras baba, summer refreshing « pot au feu » & tzatziki...

Fish of the day, according to the market

With Thibaut's own seasonal garnish & sauce

Or

Lamb & boLAMBgnaise...

Roasted lamb loin on vigne shoots, macaroni and rich reduced lamb juice, ...

Any pudding or cheese from the list

37€

Our list & menus are served only for dinner, from Tuesday to Sunday

Prices TTC - Service included