

Menu

Snacks

Grilled razor clams with chorizo & persillade (1-7-14)	12
Duck croquetas Crispy duck croquettes (1-3-7)	8
Roasted cabécou (V) Roasted cabécou with herb and walnut crumble, country bread (1-7-8)	9,5
Pan con tomate (V) Toasted bread rubbed with garlic, country ham, fresh tomatoes and olive oil (1)	9

Starters

Honey roasted carrots(V) Feta, pomegranate, almond (7-8)	9
Perfect egg, peas & mint (V) Slow-cooked egg with a velouté (3-7)	8
Gravlax salmon with beetroot cream Salmon, beetroot cream and crunchy radishes (4-13)	15.5
Tomato tatin (V) Savoury tomato tatin with fresh goat's cheese, salad (1-7-8)	12

Dishes

Gambas in persillade Gambas, charred onions, courgette, citrus (7-14)	23
Caesar salad (CR) Caesar salad with house dressing and egg (1-3-4-7)	17
Morel mushroom risotto (CR) Spelt, asparagus and morel mushrooms (7)	18
Bavette with chimichurri sauce Grilled bavette with roasted potatoes and chimichurri sauce	22
Slow-cooked supreme of chicken (CR) Artichoke cream, coffee crumble, roasted shallots (1-7-12)	17.5
Comté onion & fig burger (CR) Mustard & rosemary sauce (1-7-10) Choice of: Beef (150g) – Chicken (crispy) – Vegetarian patty	19

Sides

Salad & red oak leaf salad	5
Potato fries	5
Seasonal vegetables & persillade	7

Desserts

Seasonal fruit tartlet (1-3-7)	8
Apple pressed tatin-style (1-7)	9
Chocolate Trio (1-3-7-8)	9
"La Belle Aude" ice cream pot, Carcassonne / 125ml Vanilla – Chocolate – Blood Orange – Mango/Passion fruit – Red berries – Apricot (1-3-7)	7

Kid's Menu

150g Beef Steak or Crispy Chicken, served with French fries or vegetables. (1)	13
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(V) Vegetarian dishes | (CR) Student Meal Plan

Please note that not all ingredients are listed in the menu descriptions. If you have a food allergy, please inform your server before ordering.

Allergens: gluten (1), crustaceans (2), eggs (3), fish (4), peanuts (5), soy (6), milk (7), tree nuts (8), celery (9), mustard (10), sesame seeds (11), lupin (12), sulphur dioxide (13), molluscs (14).

