

THE HORLOGE MENU

Our appetizers

<i>Butternut cream, parsnip with almond milk</i>	14€
<i>Organic egg with mushrooms, rosemary juice and toasted sticks</i>	16€
<i>Le borvo smoked salmon, dill cream and candied lemon, Fennel salad</i>	18€
<i>Pan fried foie gras with banyuls vinegar, Pan fried grapefruits and brioche</i>	22€
<i>Poultry and hazelnut terrine, vegetables and mesclun salad</i>	17€
<i>South-west salad with candied gizzards and foie gras (green salad, candied gizzards, smoked breast of duck, Foie gras, pine pinion)</i>	18€
<i>Nicoise salad, raw vegetables, olive oil peppers and mesclun salad (tomato, egg, spring onions, celery, black olives, broad beans, artichokes, anchovies, tuna, pepper)</i>	19€

Our fishes

<i>Chorizo crust codfish with piquillos coulis, lentils risotto</i>	26€
<i>Thon tartar, soja dressing with ginger and fresh coriander Mesclun salad and olive grissini bread</i>	22€
<i>Honey and candied lemon salmon, vegetables ratatouille</i>	25€
<i>Roasted organic gilthead with fennel, vegetables wok</i>	28€
<i>Fishes and rouille sauce, vegetables tian (salmon, gilthead, red mullet, shrimps)</i>	27€

Our pasta and risottos

<i>Creamy risotto with girolle mushrooms</i>	18€
<i>Ink squid risotto and squids</i>	19€
<i>4 cheeses risotto</i>	17€
<i>Cepes mushrooms cream tagliatelles</i>	18€

Our meats

<i>Traditional beef tartare with lettuce salad and french fries</i>	24€
<i>Lemon and ginger veal blanquette, basmati rice with cardamom</i>	28€
<i>Pork chop with candied garlic sauce, gratin dauphinois</i>	29€
<i>Thym and lemon crust lamb and juice, vegetables tian</i>	28€
<i>Grilled french sirloin steak (280 gr) with green pepper sauce, Lettuce salad and french fries</i>	29€
<i>Homemade stuffed vegetables with tomato And basil coulis, parmesan cheese and rocket salad</i>	21€

Our side orders

<i>Mashed potatoes</i>	6€
<i>French fries</i>	
<i>Mix salad</i>	

Our cheeses

<i>Beaufort, Saint Marcellin, Roquefort</i>	10€
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Our deserts

<i>The zanzibar: rhum baba and whipped cream</i>	10€
<i>Rhubarb cheese cake</i>	10€
<i>Bourdaloue tart with pears and almonds</i>	10€
<i>Valrhona fondant chocolat and whipped cream</i>	10€
<i>Gourmet coffee or tea with sweets of the day</i>	10€
<i>Tangerine creme brulee</i>	9€
<i>Ice Creams And Sorbets Of Your Choice</i>	8€



Express formula 15 €

(Served lunch only except weekends and holidays)
Dish of the day and coffee

Business Menu 22 €

Starter and main course Or Main course and dessert

(Served only at lunch time from Monday to Friday except on bank holidays)

Organic egg with mushrooms, rosemary juice and toasted sticks
Or
Nicoise salad, raw vegetables, olive oil peppers and mesclun salad

4 cheeses risotto
Or
Suggestion of the day (meat or fish)

Tangerine creme brulee
Or
Pastry of the day

Children Menu 13 €

One main course and one ice cream

Gnocchi with tomato sauce / Roasted chicken and French fries / Pan-fried cod and rice

Ice cream or sorbet 2 scoops



DINNER AND WEEK END

L'Horloge Menu

2 Dishes 27 € / 3 Dishes 34 €

Butternut cream, parsnip with almond milk

Or

Le borvo smoked salmon, dill cream and candied lemon, Fennel salad

Or

Poultry and hazelnut terrine, vegetables and mesclun salad

Honey and candied lemon salmon, vegetables ratatouille

Or

Cepes mushrooms cream tagliatelles

Or

Homemade stuffed vegetables with tomato, basil coulis, parmesan cheese and rocket salad

The zanzibar: rhum baba and whipped cream

Or

Bourdaloue tart with pears and almonds