

# Les déjeuners de L'ÉTÉ

From Thursday to Monday\* (excluding Sunday, brunch day), enjoy a refined lunch on the terrace of the Domaine's courtyard, in a warm and friendly atmosphere where summer flavors blend with carefully selected local products.

\*Open on Wednesdays from July 12 to August 16.

## OUR STARTERS 35€

*three starters of your choice per person, from our selection:*

Fine green asparagus, meat jus and aged sherry vinaigrette, Parmesan shavings

Baked egg in a ramekin with tomato, lemongrass and spring onions

Stuffed zucchini flowers, fresh goat cheese with herbs

Fried catch of small local fish

Pointed snails in a spicy broth, rouille sauce

Carrot and spring vegetable terrine, Leccino olive tapenade

## OUR PASTA 16€

*Pasta of the day, on the blackboard*

## NOS PLATS

*tout l'été, savourez notre sélection, inspirée des arrivages du jour.*

Grilled cut of beef, daily availability. 32€

Grilled fish fillet, daily availability. 32€

Grilled shellfish, daily availability market price

Whole grilled fish, daily availability market price

*This menu is indicative and reflects the spirit of our summer lunches. Each day, new specials are featured on the blackboard.*

## CHEESES & DESSERTS

Fresh goat cheese (brousse),  
Domaine honey 12€

Marinated seasonal fruits 12€

Selection of ice creams and sorbets 12€

## OUR SIDE DISHES of your choice

*To accompany grilled meats and fish:*

Greek-style marinated mushrooms

Oven-roasted potatoes

Lentils with pistou

Mesclun salad