

La villa Barret

CARTE RESTAURANT AUTOUR DES PRODUITS DU TERROIR

STARTERS

Organic egg 65 degrees, organic green lentil cream, grilled bacon and fried onions	12€
Mackerel tartare with JOELLE citrus from la Crau and herb "pistou"	14€
Port du Niel's cuttlefish, black rice, JEAN-LUC RAILLON'S young shoots	14€

MAIN DISHES

Skirt steak rolled with mushrooms and pine nuts, espuma of goat cheese and french fries	26€
Farm chicken thigh from Ain department, carrot mousseline with spices and variation of carrot tops	25€
Dab fillet with thyme roasted celery palate, fennel with citrus, lemon sauce	24€
Poached endive, beetroot cream, lettuce and walnuts	22€

DESSERTS

Cheese plate : Farmhouse Abondance, with dried fruits, homemade fig jam and mixed sprouts	11€
chocolate: Cao flower chocolate mousse 70%, Jasson olive oil and thin flat finger biscuit	10€
La poire belle Hélène: candied pear with honey and thyme, chocolate sauce and chantilly	9€
Floating island: tonka light custard cream, caramel and hazelnut	9€