

RESTAURANT O'33

STARTERS

Tomato gazpacho and homemade tomato basil sherbet

Charcuterie and salad platter : country Catalan terrine, Iberian lomo and speck

Duck confit samossas with coriander and pistachio, saladine

Breaded tuna tataki with roasted sesame seeds, sweet and sour sauce (+3.00 €)

MAIN COURSES

Farmhouse veal chop with green pepper sauce, chips and salad (+€7.00)

Fillet of sea bream, duo of rice with vegetables, Espelette pepper aioli

French duck fillet, ratatouille and black garlic juice

Linguine with Auvergne blue cheese and Iberian lomo* (18.50 €)

DESSERTS

Plate of 3 mature cheeses

Extra bitter dark chocolate cake, homemade vanilla ice cream

Strawberry soup refreshed with mint, homemade lime sherbet

Norwegian-style omelette flambé with French amber Rhum (+ €3.00)

*vegetarian version available