

# RESTAURANT O'33

## STARTERS

Gazpacho of saison and homemade sherbet

flambeed quail fillets and Bulgur salad with spices with sesame oil

Scallops tartar with herbs and salad (+2.00 €)

Starter of the day

## MAIN COURSES

Farmhouse veal chop with candied onions sauce, chips and salad (+7.00 €)

Fish fillet, Camargue rice with vegetables and smoked paprika, green curry aioli

Lamb sauteed with apricots and almonds, semolina with cumin butter

Linguine with olives and parmesan

Dish of the day

## DESSERTS

Plate of 3 mature cheeses

Dark chocolate cake, homemade ice cream

Crème brûlée with walnuts and bourbon vanilla

Dessert of the day