

# RESTAURANT O'33

## STARTERS

Gazpacho of saison and homemade sherbet

Trilogy of cold meats :

Catalan pâté, Iberian chorizo, speck, salad and condiments

Summer salad: rocket, fresh and sun-dried tomatoes, cucumber, radishes, endive, olives, hard-boiled eggs and Parmesan cheese

Scallops tartar with herbs and salad (+3.00 €)

## MAIN COURSES

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

Fish fillet of the day, Basmati rice with vegetables and smoked paprika, green curry aioli

Half an IGP Sud Ouest duck breast with crispy parmesan polenta, garlic and rosemary jus

Charolais beef carpaccio with condiments and rocket, roast goat's cheese toast with honey and french fries

Linguine with olives and parmesan

## DESSERTS

Plate of 3 mature cheeses

Dark chocolate cake, homemade vanilla ice cream

Crème brûlée with walnuts and bourbon vanilla

Coupe glacée des Tilleuls: homemade vanilla, dark chocolate and pistachio ice cream, whipped cream, almonds, salted butter caramel sauce. (cannot be modified)