

RESTAURANT O'33

STARTERS

Cream of mushroom soup with smoked bacon crisps

Salad with breaded goat's cheese and speck

Cassolette of caramelised onions au gratin, salad

Scallops tartar with herbs and salad (+3.00 €)

MAIN COURSES

Beef sirloin steak with a garrigue-flavoured sauce, chips

Fish fillet of the day, Thai-style basmati rice with vegetables, lime aioli

Grilled duck confit leg with mashed potatoes and thyme jus

Wine-braised pork with olives, vegetable couscous, reduced gravy juice

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

DESSERTS

Cheese plate with 3 ripened cheeses

Dark chocolate cake with homemade ice cream

Crème brûlée with chestnuts

Pineapple tarte tatin served with salted butter caramel and rum raisin homemade ice cream