

# Petit Barrail



## STARTERS

14 €

### DUO OF COOKED AND RAW MELON,

*Guacamole and pickled vegetables.*

### GRAVLAX SALMON,

*Roasted sesame, beetroot sorbet, zucchini and basil pesto.*

### CHEF STYLE PIÉMONTAISE,

*Potatoes with truffle oil, condiment, ham chips.*

### DECLINATION OF CUCUMBER,

*Gaspacho, creamy goat's milk cheese with honey, snacked with nutmeg.*

## MAIN COURSES

22 €

### BALLOTINE OF ORGANIC POULTRY FROM BIGNAC,

*Mashed potatoes with garlic.*

### CRISPY DUCK WITH DRIED FRUITS,

*Mashed carrots with hazelnuts.*

### GRILLED VEAL FILLET,

*Bacon emulsion, baby seasonal vegetables, gravy sauce.*

### GRILLED SEABASS FILET,

*Leek fondue with Espelette pepper, olive oil sauce with dried fruits.*

### TODAY'S SPECIAL MAIN

## DESSERTS

10 €

### LEMON TART,

*Crunchy meringue with lime.*

### RED FRUITS BABA,

*Orange blossom water, whipped vanilla cream.*

### EXOTIC PAVLOVA,

*Mango, passionfruit and coconut.*

### L'ILE FLOTTANTE

Starter, Main or Main. Dessert 29€

Starter. Main . Dessert 34€

All our meats are from France and U.E

All our prices are nets.