



# A LA CARTE



Unblended vegetable Pesto soup with cheese shaving 

17,50€



"Maison Rigault" Delicatessen plate (assortement of local ham)

19,50€



Point Sublime Salad with local sheep milk cheese, local mushroom and mountain ham

19,00€

(Salad, tomatoes, sheep milk cheese, mushrooms, ham, homemade bread)



Salad with toasted local goat milk cheese with honey 

19,00€

(Salad, tomatoes, walnuts, hardboil-egg, bellpepper, goat cheese, honey, homemade bread)

Provence Salad with black olives tapenade 

19,00€


(Salad, tomatoes, cucumber, hardboil-egg, bellpepper, homemade bread, tapenade with black olives)



Homemade Pie with local sheep milk cheese and potatoes, salad 

20,00€



Basil raviolis with creamy basil sauce, pine nuts and parmesan shaving 

22,50€

Pasta with local black truffle "Tuber Melanosporum"

37,00€

Omelette with thyme and Banon goat milk cheese, serve with bake

22,50€

Provençale tomato and homemade bread 



Chef's lamb recipe (Origin : France )

28,50€

Troyes 5A Andouillette with mustard sauce, homemade fries and tomato

22,00€

with thym (Origin : France )

Dish of the day

17,00€

Homemade Fries

9,00€



Lamb and delicatessen "Boucherie RIGAULT" 04120 ANNOT  
Julien's goat milk cheese "Fromagerie de BERREGARD" 04120 LA PALUD SUR VERDON  
Gibert's sheep milk yogurt and cheese "GAEC La Moutonniere" 04170 ST ANDRE LES ALPES  
Basil Ravioli "La Gardoise" 04120 LA GARDE  
Black Truffle BOYER Evelyn 04120 LA PALUD SUR VERDON  
Scipion family's Mouss Terrienne biere "GAEC SCIPION" 04360 MOUSTIERS ST MARIE  
Bernard Family's Honey 83840 TRIGANCE

Dish labeled "Pays Gourmand" which honors local producers and our culinary know-how  
Allergens table displayed at the terrasse and in the restaurant, don't hesitate to ask.



Vegetarians




# MENU OF THE DAY

**Starter + Dish of the day 22,50€**

**Dish of the day + Dessert 22,50€**



Provence Pork Loin with provence herbes **or**  
Unblended vegetable pesto soup with cheese shaving 

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Dish of the day **or**  
Homemade pie with local sheep milk cheese and potatoes, salad 

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Local sheep milk yougurt with honey **or**  
2 scoops of Ice cream "Carte d'or"

## KID'S MENU 14€

(13 years old and below only)



Basil raviolis with cream sauce 

**or**

White ham and homemade fries

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Syrup or lemonade 25cl

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Popsicle "Rocket" **or** "Smile"



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