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HOTEL D'EUROPE

LA VIEILLE FONTAINE LUNCH

By Pascal Auger

38€

From April, Tuesday 16th to April, Saturday 20th 2019

Thin slices of sweet-and-sour anglerfish,
octopus, lime, mackerel croquette

or

Small ravioli of foie gras, parmesan cheese emulsion,
white asparagus from Sorgues

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Fishing of the day, peas with ginger and pomelos,
Mussels of Bouzigues with Espelette pepper

or

Sirloin "Charolais" steak, swiss chard sauce
with sweet garlic, onions from Cévennes and radish

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Dark chocolate shortbread and
light cream flavoured with praline, raspberries sorbet

or

Salad of local strawberries, lemon mint marinade,
twist with almonds, lemon peel ice cream

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Coffee

