

LE ROCH
LA CARTE
RESTAURANT

Meats origin : France, Germany / Fishes origin : North Atlantic
*Please inform our Maître d'hôtel if you have any allergies or food intolerance,
prior to ordering.*

STARTERS

Smoked beef filet carpaccio • ceps and hazelnut • riquette	18 / 30
Lean fish marinated • cauliflower and avruga	16 / 26
Baked clams • ginger and orange	16

SIGNATURES DISHES

Grilled octopus • piquillos and corn • paprika emulsion	29
Farm chicken • fall vegetable with Amaretto • Agastache	29
Black Angus beef steak • shallots with red wine • blettes and marrow	32

CLASSICS

King prawn salad • orange vinaigrette • crunchy vegetable	19
Vegetal burger	19
Caesar salad	19
Chicken club sandwich • bacon	19
Beef tartar • anchovies • pickles radish	19 / 29
Pasta of the day	24

DESSERTS & DELICACIES

Coffee or tea with dessert tasting plate	11
Cheese selection • from Frères Marchand	14
Chestnut and quince crumble whisky and muscovado ice cream	14
Coffee and chocolate thin tart	14
Pastries selection • from Jonathan Blot	16

(Acide Macaron Paris 17)

LUNCH BREAK

Starter • Main course or Main course • Dessert	31
Starter • Main course • Dessert	36

Butternut velouté • wild mushrooms cream • chestnut

Lentils salad • marinated anchovies • beetroot

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A la plancha cod fish • courgette and black olives • aniseed condiment

Calf rump • creamy polenta • endives salad with candied lemon

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Mango panna cotta • exotic fruit sorbet

Seasonal fruit plate and fruit sorbet

Cheese selection • from Frères Marchand

WINE BY THE GLASS SELECTION (12cl)

White • Chardonnay *Xavier Weisskopf 2014* 9

Red • AOP Saint-Chinian *Domaine La Madura 2013* 12

Rosé • AOC Côtes de Provence *Château Minuty Cuvée M 2015* 10

L'abus d'alcool est dangereux pour la santé

Menu signed by Rémy Béreud, Executive Chef

Our prices are in Euros and taxes are included
Cheques payment are not accepted

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Sharings

Italian panzerotti • autumn truffle	18
Cod brandade cromesquis • lime peel • aioli	14
Tomatoes and Kalamata olives with coriander • garlic toast	14
Baked clams • ginger butter and orange	16
Cold cuts selection from Domaine de Saint-Géry 100g.	26

Starters

Butternut with black lemon • chopped chestnut • yarrow	16
Poultry and tarragon • beets • horseradish vinaigrette	18
Slow cooked egg • wild mushrooms • burnt seeds • parsley coulis	19
Lean fish marinated • cauliflower and avruga	19
Shells and shellfish ravioli • foie gras • veggie bouillon • Timiz pepper	20 / 34
Smoked beef filet carpaccio • ceps and hazelnut • riquette	20 / 34

Main courses

Spelt and rut risotto • crunchy and foaming celery • candied kumquat	26
Grilled octopus • piquillos and corn • paprika emulsion	29
Black Angus beef steak • shallots with red wine • blettes and marrow	32
Lamb rosette • fall vegetable with Amaretto • agastache herb	34
Roasted monkfish • Coco beans and candied lemon ragout • Liquorice flavour	36

Desserts & Delicacies

Cheese selection	14
Chestnut and quince crumble whisky and muscovado ice cream	14
Seasonal fruit plate • sorbet of the day	14
Pastries selection • from Jonathan Blot <i>(Acide Macaron Paris 17)</i>	16