

# Menus :

## Discovery Menu : 58€

- Vitello tonnato of veal tongue in carpaccio, capers and red onion pickles.

*Or*

- Fried soft-boiled egg, palet of Italian polenta and chestnut cream.

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- Arborio risotto and Nice long squash, pan-fried mushrooms and roasted pumpkin seeds, shavings of Aop Comté cheese.

*Or*

- Rabbit back of Hautes Alpes, pan-fried artichokes and oyster mushrooms, barigoule juice reduction with basil.

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- Cheese trolley, jam from "Sarah et Nicolas", Italian crunchy

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- 70% dark chocolate mousse, cocoa streusel, maple syrup insert, soft walnut biscuit,

*Or*

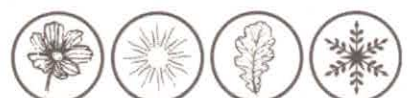
- Citrus Pavlova (lime meringue, kalamansi sorbet, grapefruit gel and citrus supremes with Timut pepper).

## Children's Menu: 25€

- Minced steak (French beef) on horseback, home fries.
- Homemade sorbet of the day.

l'air du temps

Julien Matheret



## Menu Plaisir : 69€

- Fricassee of gros gris de Provence snails with chanterelles, diced ham on the bone and durum wheat galette with mature olive oil.

*Or*

- Fried soft-boiled egg, palet of Italian polenta and chestnut cream.

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- Fillet of red mullet and mussels poached in traditional rock fish soup, Agatha potato puck and Provençal rouille.

*Or*

- Frogs' legs in parsley, garlic mousseline and yuzu pearls.

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- Supreme of red label poultry from the Gers, stuffed with crayfish, potato mousseline, crayfish bisque with poultry stock.

*Or*

- Rabbit back of Hautes Alpes, pan-fried artichokes and oyster mushrooms, barigoule juice reduction with basil.

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- Cheese trolley, jam from "Sarah et Nicolas", Italian crunchy.

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- « La pomme »: Caramel mousse with Granny Smith insert, sweet cider gel and Breton shortbread.

*Or*

- « Chestnut and blackcurrant »: soft chestnut biscuit, blackcurrant confit and sorbet, chestnut tuile.

## Tasting Menu : 82€

- 7 courses menu: put your trust in the chef and his team.  
Let yourself be carried away by "L'air du Temps"

**l'air du temps**

Julien Matheret

