

Today's special

Starter / Main course 17,00 €

Main course / Dessert 17,00 €

Starter / Main course / Dessert 20,00 €

Only for lunch, from Monday to Friday

MENU

BY JULIEN GOUILLÉ

From Monday to Sunday included
Brunch every sunday from June 3 to August 26

MENU

32,00€

Starter - Main course
Main course - Dessert

39,00 €

Starter - Main course - Dessert

CHILD'S MENU

15,00 €

Meat or Fish fillet served with vegetables and potato muslin

Chief's Dessert

SALAD

18,00 €

Marine Salad, tuna and marinated salmon with soya and sesame, salad greens and pumpkin seeds

Cesar salad, lettuce heart, tomato, parmesan, breaded chicken with Cesar sauce

STARTERS

13,00 €

Seasonal vegetable and fromage frais layer cake with basil pesto

Seared Mediterranean mullet, fine crunchy vegetable tartlet

Semi-cooked foie gras, strawberry chutney and balsamic vinegar

Fresh gazpacho with coloured tomatoes, bread with tomato and Iberian ham

Gilthead sea bream ceviche, coconut emulsion

MAIN COURSES

26,00 €

Smoked veal roast with Mediterranean herbs, rich balsamic gravy

Gilthead sea bream fillet, olive oil sauce with tomato and Yuzu lemon gel

Tuna burger with squid ink bun, fromage blanc with fresh herbs

Peking goose breast with soya and sesame

Galician beef fillet with Colonnata bacon, mashed potato with truffle

Turbot à la plancha, green pea emulsion

Risotto verde, lightly cooked vegetables

DESSERTS

9,00 €

Platter of mature cheeses selected by master of cheese, Cyril Carambat

Strawberry soup, Baba biscuit with strawberry sorbet

Fruit minestrone, granité with lemon basil and vodka

White chocolate dome, raspberry heart, cereal crisp

All chocolate treat: mousse, cream and crispy biscuit

Creamy mascarpone, caramelised mango, cookie flakes and salted-butter caramel

Companies and individuals benefit

Breakfast / Lunch cocktails

Business Lunch

Business Room privatization

Banquets and events

On demand only
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