

STARTERS

Fresh anchovies in fritters, olive and lemon condiment	26
Greek-style tender vegetables, rock octopus	28
Eggplant cannelloni, piperade and crunchy squid	26
Thin slice of veal, tuna sauce	32

MAIN COURSES

Daily catch from our coast, fondant fennel, bouillabaisse juice	44
Line-caught hake, courgette, tomatoe and basil from our garden	38
Duckling from Les Dombes, celeriac and fig from Provence	43
Mountain pork, boulangère and mushrooms	40

CHEESES

Selection of local cheeses, mixed salad leaves & herbs	18
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DESSERTS

Homemade ice cream and sorbet	15
Mirabelle from our orchard, rosemary	16
Chocolate* / olive entremets	17
Pistachio / red berries	16

* chocolate from our Manufacture in Paris

NET PRICES IN EUROS, SERVICE INCLUDED

According to the legal requirement controls by the decret dated 17/12/2002 n°2002-1465, the Abbaye de la Celle & its suppliers, engage and guarantee the French origin of all their meat.