

STARTERS

Fresh anchovies in fritters, olive and lemon condiment	26
Greek-style tender vegetables, rock octopus	28
Eggplant cannelloni, piperade and crunchy squid	26
Poached egg, wild mushrooms and watercress	30

MAIN COURSES

Line-caught hake, fennel and bouillabaisse juice	38
Daily catch from our coast, courgette, tomatoe and basil	44
Duckling from Les Dombes, celeriac and fig from Provence	40
Piece of veal with sage, artichokes and gnocchi	44

CHEESES

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

Homemade ice cream and sorbet	15
Milk froth crisp, peanut	16
Chocolate* / olive entremets	17
Millefeuille / red berries	18

* 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.

MARKET MENU

FROM MONDAY NOON TO FRIDAY NOON

54€ STARTER / MAIN COURSE / DESSERT

44€ STARTER / MAIN COURSE OR MAIN COURSE / DESSERT

AUTUMN MENU

79€ EXCLUDING DRINKS

Poached egg
wild mushrooms and watercress

Line-caught hake
fennel and bouillabaisse juice

Duckling from Les Dombes
celeriac and fig from Provence

Selection of local cheese
mixed salad leaves & herbs

Milk froth crisp
peanut

SIGNATURE MENU

105€ EXCLUDING DRINKS

Fresh anchovies in fritters
olive and lemon condiment

Greek-style tender vegetables
rock octopus

Daily catch from our coast
courgette, tomatoe and basil

Piece of veal with sage
artichokes and gnocchi

Selection of local cheese
mixed salad leaves & herbs

Millefeuille / red berries