

HOSTELLERIE L^{DE} ABBAYE DE LA CELLE

JUNE 2022

STARTER

Greek-style vegetables from our farmer, herb condiment	28
Courgettes from our Var countryside, aubergine and basil, escabèche-style mackerel	30
Baby squids and shrimps from Méditerranée, squid ink tagliatelles, wild fennel	30
Two way cept, crispy cured ham, almonds and parmesan	32

MAIN COURSE

Mediterranean hake, fennel and lemon	42
Red porgy from Var coast, fresh and cooked artichokes	44
Spit-roasted corn-fed chicken from «Les Landes», apricot and small potatoes	42
Lamb from Bergers de France with savory, celery	48

CHEESE

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

Ice cream from our Manufacture in Paris	18
Grilled and raw peach, verbena and fresh almonds	17
Seasonal red berries in their natural way, elderflower	17
Chocolate from our Manufacture in Paris, cocoa nib crisps, lovage sorbet	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.

LUNCH MENU

FROM MONDAY TO FRIDAY

60 € STARTER / MAIN COURSE / DESERT

SUMMER MENU

88 € EXCLUDING DRINKS

Courgettes from our Var countryside
aubergine and basil, escabèche-style mackerel

Mediterranean hake fish
fenel and confit lemon

Spit-roasted corn-fed chicken from «Les Landes»
apricot and small potatoes

Selection of local cheeses
mixed salad leaves & herbs

Chocolate from our Manufacture in Paris
cocoa nib crisps, lovage sorbet

SIGNATURE MENU

115 € EXCLUDING DRINKS

Two way ceps
crispy cured ham, almonds and parmesan

Baby squids and shrimps from Méditerranée
squid ink tagliatelles, wild fennel

Red porgy from Var coast
fresh and cooked artichokes

Lamb from Bergers de France with savory
celery

Selection of local cheeses
mixed salad leaves & herbs

Seasonal red berries in their natural way
elderflower