

Starters

Asparagus from Rambaud Farm,
roasted garlic sabayon, Colonnata lard and anchovy butter croutons
14.00€

Olive oil confit salmon,
hibiscus jelly, strawberry and seaweed tartare
16.00€

Duck foie gras marinated in rum,
caramelized pineapple, lightly spiced reduced jus
21.00€

Main Courses

Catch of the day,
stewed chayote with wakame, exotic fruit vierge sauce
28.00€

Slow-cooked veal rump,
corn and white asparagus, morel emulsion
29.00€

Rossini-style beef fillet,
espuma and ratte potatoes roasted in brown butter, Périgueux sauce
36.00€

Desserts

Exotic fruit pavlova
11.00€

Strawberry tartlet with pistachio praline
11.00€

Chocolate cigar, tonka bean soft caramel
11.00€

Selection of aged cheeses,
chosen by the Chef
10.00€

Gourmet Menu

38.00 €

Asparagus from Rambaud Farm,
roasted garlic sabayon, Colonnata lard and anchovy butter croutons

Or

Olive oil confit salmon,
hibiscus jelly, strawberry and seaweed tartare

Catch of the day,
stewed chayote with wakame, exotic fruit vierge sauce

Or

Slow-cooked veal rump,
corn and white asparagus, morel emulsion

Strawberry tartlet with pistachio praline

Or

Chocolate cigar, tonka bean soft caramel

Or

Selection of aged cheeses,
chosen by the Chef

Children's Menu

14.00 €

Tempura chicken or grilled or steamed fish, served with fries or seasonal vegetables

Ice cream / sorbet or chocolate fondant

Brasserie Side

Warm Goat Cheese Salad

Mesclun greens, bacon lardons, goat cheese toast with honey
€18.00

Burger

Crispy swordfish and salmon, tartar sauce, salad and fries
€22.00

Butcher's Cut

Fries, salad, and morel mushroom sauce
€28.00

Discover the chef's special of the day on the chalkboard

As well as our daily set menu served at lunchtime
(Appetizer–main course–dessert €25)

The entire Méjeonnes team wishes you a pleasant meal.