

bandol

MENU

CAULIFLOWER VELOUTE (V, GF)
shaved black truffle, cranberries

BLACK INK RISOTTO (GF)
grilled squid, wild herbs, lemon confit

WARM CHICKEN LIVER CROSTINI
pomegranate, balsamic, pancetta, frisse

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ROASTED COD FILLET (GF)
spiced cauliflower textures, marinated leeks

DUCK CONFIT (GF, DF)
braised lentil, caramelized figs

CHOU FARCIE (VG, GF)
braised chickpeas, pomegranate, mushroom glaze

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TARRAGON CRÈME BRÛLÉE (GF)

CHOCOLATE MOUSSE CAKE (GF)
cherry sorbet

MIXED BERRIES (VG, GF)
fruit sorbet