



AUBERGE
DU CLOS DES PINS
RESTAURANT

Sample Market Menu 29.50€
Starter, Main & Dessert available for lunch & dinner

ENTREES – A la carte 12€ (except green salad)

- Mixed green salad with parmesan shavings, toasted almonds & sun dried tomatoes (V) **10€ À la carte**
OU/Or
- Warm goat's cheese salad with apricots & pistachio nuts on a bed of mixed salad (V)
OU/Or
- Scottish salmon home smoked over beech wood served with blini & chive cream
OU/Or
- Satay style duck fillet brochettes on a bed of julienne vegetables & salad
OU/Or
- Home-made quail terrine and pear chutney
OU/Or
- Warm salad of pan-fried squid & prawns with parsley, basil, tomatoes and lemon olive oil

PLATS – À la carte 19€
(except the market fish 23€ - look at our ardoise)

- Roast Mediterranean risotto with feta cheese bound in a red pepper sauce (V)
OU/Or
- Veal with a creamy morel mushroom sauce
OU/Or
- Rack & saddle of lamb with a herb & sundried tomato crust and Banyuls jus
OU/Or
- Fresh market fish with lemon oil & vegetables (8€ supplement in the menu)
OU/Or
- Sirloin steak, pepper sauce and French fries
OU/Or
- Dishes of the day

DESSERTS - À la carte 8€

- Coffee crème brûlée
OU/Or
- Eton Mess (strawberries, mascarpone with local violet syrup & meringue)
OU/Or
- Soft centred salted caramel cake with ice-cream
OU/Or
- Homemade lemon sorbet & strawberries with limoncello liquor
OU/Or
- Dessert of the day
OU/Or
- Cheese

(V) = Vegetarian

All our appetisers, main courses and desserts are made on site and based on fresh products - our dishes are made and prepared to order, this requires a preparation time, thank you for your patience

The menu may vary subject to produce availability

To reserve
04 93 77 00 23