

RESTAURANT LES BAINS

STARTERS

Sea bass ceviche bottarga, lemon olive oil & sumac fennel salad	16 €
Lukewarm green Puy lentils soft-boiled eggs, whole grain mustard, smoked haddock & salad	14 €
Swordfish tartare with piquillo peppers and candied lemon, coconut curry carrot cream	16 €
Vinaigrette leeks ☺ deviled eggs, candied shallots & croutons	14 €

MAIN COURSES

Roast lean fillet trout eggs and sage butter gnocchis, lemon zest & shellfish emulsion	32 €
Red seabream textured carrots, fried kale, grilled broccoletti & citrus juice	28 €
Roasted chicken breast Morel chicken sauce & mashed potatoes	28 €
Confit lamb shoulder turmeric semolina, chickpea and coriander virgin sauce	32 €
Whole sea bass gratin with almonds to share	32€/pers
Prime rib to share, approx. 1 kg, served with a choice of sides	39€/pers

DESSERTS ☺

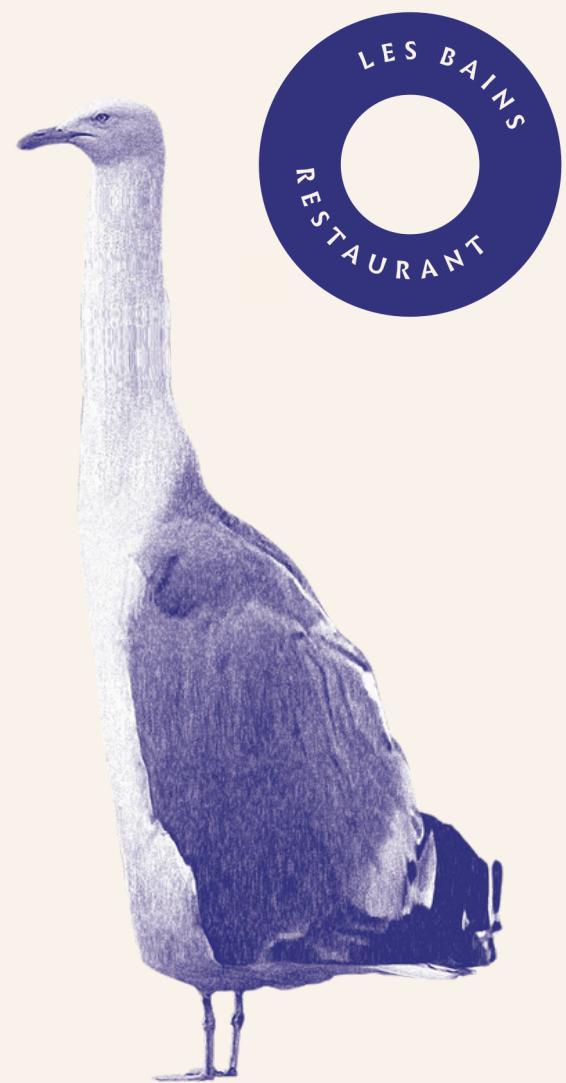
Apple crumble vanilla ice cream, to share (or not)	15 €
All chocolate 70% creamy chocolate cream, brownie, sand roses & iced parfait	11 €
Yuzu lemon tartlet creamy, marmalade & sumac meringue	11 €
Pistachio baklava orange blossom & honey	11 €

CHEESE

Saint Marcellin honey & arugula salad	10 €
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TO WAIT

Chickpea fries, Aioli sauce ☺	10 €
Oysters, 6 pieces	12 €



CHILDREN MENU

For children up to 12 years old	19,50 €
Syrup or fruit juice	
Minced steak or breaded chicken or breaded fish	
Served with fries or pasta	
Chocolate fondant ☺	