

MENU FARNERS

Textured beetroot salad with apricot, crusty hazelnuts and old mustard vinaigrette



Semi-cured salmon with roasted shallot, candied cucumber and dill oil



"Sea's green" style clams



Potato gratin with rosemary butter, catalan Duroc sausage and watercress



Fish of the day grilled with roasted peppers, candied garlic oil and seaweed crusty bread



Marinated chicken terrine with green asparagus and green peas ragout



Mango daiquiri with elderberry and lavender
Cottage cheese cake with honey and caramelized nuts

Artisan cheeses with their accompaniments
(supplement of 15€)

Mineral water included

**Crusty bread with or without tomato 1,90€ pp. VAT included*

49€/person

VAT included