

Hélène Darroze à la Galerie

Velouté of the Day 18

Grilled Octopus Served Warm, Almond Cream
Herbs Oil from our Garden and Fresh Salad 18 / 34

Provençal Green Asparagus Steamed,
Gribiche Sauce with Soft Boiled Eggs and Pickled Mustard Seeds 17 / 31

Mediterranean Tuna Tartare Seasoned with a Yuzu Punzu Sauce and Coriander
Multiple Textures of Fennel 28 / 48

Our *Pâté en Croûte* of Pork, Duck and Foie Gras,
Pickled Vegetables and Whipped Cream of Mustard from Meaux 32

Mediterranean Skate Wing prepared Meunière,
Sautéed Broccolis and Spinach with Butter and Parsley, *Grenobloise* Sauce 38

Pappardelle Pasta with Wild Prawns from Grau-du-Roi,
Sautéed with Garlic, Parsley and Lemon 44

Milanese Veal Chop, Rocket Salad and Capers, Mashed Potato 52

Marinated and Barbecued Baby Chicken with Provençal Herbs,
Yoghurt Sauce and Perfumed Rice 46

Charolles Beef Cheeseburger and Hard Sheep's Milk Cheese from Fromagerie Coste,
Onion Compoté and Barbecue Sauce, French Fries 38

Refined and Fresh Local Cheese Plate 22

Signature Baba with Darroze Armagnac,
Vanilla Flavoured Chantilly Cream,
Fresh Kiwis perfumed with Vanilla 28

The Granny Smith Apple Prepared just as a Vacherin
Green Apple Sorbet and Confit, Lime Crémeux 18

Chocolate Brownie 70% *Carupano*, Pecan Nut Praliné and Gianduja Ice Cream 22

