

la carte des Pascades

to share

Originelle **8€**
chives & truffle oil

pork Products plate **14€**
from aveyron & spain

3€ each
Cheese

la pascade de Fabrice
F. Taravella - cuisinier/traiteur

crudo Zola **19€**
potatoes gnocchi, ham, gorgonzola cheese cream & roquette

main courses
salted pascades

boeuf Thai **2015** **22€**
poached beef*, rice, egg, hot pepper, lime, combava, coconut . . .

rondelles de Poireaux **20€** **+8€** truffe *Melanosporum*
celeriac cream, leeks, eggs vinaigrette with herbs & lentils, salad

daurade Couscous **NEW** **21€**
stewed sea bream, semolina, vegetables & harissa, olives & soft goat cheese

desserts
sweet pascades

tiramisu Poire **12€**
caramel/coffee/cocoa/marasale sponge cake, pears in syrup & mascarpone cream

crêpe Suzette **NEW** **10€**
Yogurt ice cream, orange, Grand-Marnier, curry & sesame

only *Chocolat* !! **11€**
a slightly hot soufflé of dark chocolate mousse

to share

beurre Sucre **8€**
salted butter, lemon & Rum

les "minis" **15€**
tasting dessert for 2 people

for children | for children under 11 !! - a little pascade & an ice cream - drinks not include **15€**

the menu Pascade

32€ ^{+5€} large size pascade

celeriac soup, chestnut & parsley

or

roasted pumpkin, parsnip, pine nut & ham

Pascade - bœuf Thaï

poached beef*, rice, egg, hot pepper, lime, combava, coconut . . .

or

Pascade - daurade Couscous

stewed sea bream, semolina, vegetables & harissa, olives & soft goat cheese

bowl of lettuce

+3€

extra : cheese

small sweet pascades