

# Le Petit Berrail



## APPETIZERS

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Heritage tomato salad tossed with Sumac spices and smoked garlic petals      | 13€ |
| Melon and cured ham, melon gazpacho tossed with tarragon                     | 15€ |
| Burratina (120 gr.), toasted focaccia with Mediterranean vegetables, arugula | 18€ |
| Seabass ceviche, cherry tomatoes, red onion, avocado and cilantro            | 20€ |
| Today's special appetizer                                                    | 15€ |

## ENTREES

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| Free-range chicken breast, vegetables fricassée, new potatoes, whole-grain mustard sauce | 21€ |
| Basil and goat cheese cream linguine pasta, roasted gambas and cashew nuts               | 23€ |
| Original beef tartare, sweet potatoes fries and mixed greens                             | 24€ |
| Pan-fried squids tossed with Iberian chorizo, eggplant caviar and chips                  | 26€ |
| Today's special entree                                                                   | 24€ |

## DESSERTS

|                                                   |     |
|---------------------------------------------------|-----|
| Housemade yoghurt, granola and Chef's toppings    | 12€ |
| Strawberry vacherin and hazelnut crumble          | 13€ |
| Lemon yuzu éclair                                 | 14€ |
| Chocolate tartlet, cocoa sablé and salted caramel | 15€ |
| Today's special dessert                           | 10€ |

Appetizer + Entree • 29€ / Entree + Dessert • 29€ / Appetizer + Entree + Dessert • 34€

All our meats are from France and EU

All our prices are nets