

# Le Restaurant

## CARTE DU SOIR

STARTERS	Fried egg & oyster mushrooms à la Niçoise	19
	Autumn barbajans <i>(regional fritters stuffed with squash, rice, parmesan, hazelnut and scallion)</i>	20
	Trout & vegetable tian	21
	Fritto misto with citron zest	23
	Mussel & cauliflower soup	19
	Convent caillette	23
	Gambero rosso & bisque	36
	Rainbow trout with herbal sauce	22
MAINS	Red gnocchi with sage	31
	Macaroni and crayfish gratin	58
	L'assiette Notre-Dame	32
	Catch of the day, grilled cauliflower	41
	Salt-crusted fish	price/100 g
	Crayfish	price/100 g
	Lobster	price/100 g
	Lemon chicken	39
	Convent-style stuffed cabbage	26
	Pigeon with olives, pommes Anna	36
	Cheese, salad, and flowers	17

*Net prices in Euros incl. tax – Service included*

*Allergen information available from the Maître d'Hôtel*

*Origin of meats: France – Prices of fish and seafood according to market rates*