



Les Quatre Saisons
Chef Antonio Gerard Quintanilla

Starters

- ✿ Beef heart tomatoes, herb vinaigrette, tomato jelly, gazpacho ice cream 13,50 €
- Frog legs sautéed in parsley butter 14,50 €
- Glazed trout file, dumplings, parseleyed snails, nasturtium emulsion 14,50 €
- ✿ Perfect egg, polenta mousse, toasted corn, provençal-style pissaladière condiment 13,50 €

Plats

- Sweetbreads, green peas, baby carrots 34,00 €
- Local free-range poultry, liver tartlet, albufera sauce, sautéed mushrooms 25,00 €
- Pearly pikeperch, tomato vierge, summer squash, acidic sabayon 26,00 €
- Beef fillet, green bean bundles, onion soubise, red wine sauce 32,00 €
- ✿ Vegetable ravioli, clear broth, pine nuts 22,00 €

Desserts

- Le Chocolat* 12,00 €
 Chocolate mousse, praline crunch, cocoa tuile, parsley siphon
- Citron estragon* 12,00 €
 Meringue, creamy lemon tarragon, vanilla cream, lemon tarragon sorbet
- Le Céréale* 12,50 €
 Vanilla cream, praline with pumpkin seeds, green wheat, popcorn emulsion, black sesame ice cream

✿ *Vegetarian option available*
Please inform us of your allergies and intolerances
Our vegetables are mostly organic and fresh

Menu

During the week, from Wednesday to Friday
 at lunchtime only

- Daily starter + daily main course + daily dessert 26,00 €
- Daily starter + daily main course 22,00 €
- Daily main course + daily dessert 22,00 €
- Daily main course 16,00 €

Children's menu

- 13,00 €
 Chicken strips and nuggets with seed crust, served with baby potatoes
- Ice cream scoop of choice

Baby menu

- 8,00 €
 Fish and vegetable puree according to the season

Cheeses

7,00 €
 Plate of local cheeses depending on arrival

Ice Cream Coups

- 1 SCOOP 3,50 €
- 2 SCOOPS 6,00 €
- 3 SCOOPS 8,00 €
- CHANTILLY SUPPLEMENT 1,50 €
- CHOCOLATE SUPPLEMENT 1,50 €

Madagascar vanilla, Green Chartreuse, coconut, mango, red fruits, lemon, chocolate, strawberry, coffee

We prioritize short supply chains for our products



Nos Menus

Menu Découverte 46,00 € *Three courses*

- Amuse bouche *****
 Beef heart tomatoes, herb vinaigrette, tomato jelly, gazpacho ice cream *****
- Sweetbreads, green peas, baby carrots
 or
 Pearly pikeperch, tomato vierge, summer squash, acidic sabayon *****
- Citron estragon*
 Meringue, creamy lemon tarragon, vanilla cream, lemon tarragon sorbet *****
- Petite fours

Menu Dégustation 65,00 € *Five courses*

- Amuse bouche *****
 Beef heart tomatoes, herb vinaigrette, tomato jelly, gazpacho ice cream *****
- Frog legs sautéed in parsley butter
 or
 Glazed trout file, dumplings, parseleyed snails, nasturtium emulsion *****
- Pearly pikeperch, tomato vierge, summer squash, acidic sabayon *****
- Beef fillet, green bean bundles, onion soubise, red wine sauce
 or
 Local free-range poultry, liver tartlet, albufera sauce, sautéed mushrooms *****
- Le Céréale*
 Vanilla cream, praline with pumpkin seeds, green wheat, popcorn emulsion, black sesame ice cream *****
- Petite fours

APERITIFS

Martini rouge, blanc	6cl	6,50 €
Vermouth rouge ou blanc	6cl	6,50 €
Ricard	2,5cl	4,00 €
Pastis	2,5cl	4,00 €
Kir		4,00 €

COCKTAILS & MOCKTAILS

<i>Aperol Spritz</i>		7,50 €
Aperol, Prosecco, sparkling water		
<i>Spritz Limoncello</i>		8,50 €
Limoncello, Prosecco, sparkling water, lemon, sugar syrup		
<i>Violette</i>		9,50 €
Violet liqueur, Triple sec, Gin, lemon, sugar, egg white		
<i>Piña Colada</i>		8,50 €
White rum, pineapple, coconut concentrate		
<i>Mojito</i>		8,50 €
White rum, sugar, mint leaves, lemon, sparkling water		
<i>Gin Tonic</i>		8,00 €
Gin, tonic water		
<i>Moscow Mule</i>		8,00 €
Vodka, lemon, ginger soda		
<i>Piña Colada virgin</i>		7,00 €
Pineapple and coconut concentrate		
<i>Mojito virgin</i>		7,00 €
Mint leaves, sugar, sparkling water		
<i>Douceur de fruit</i>		7,00 €
Homemade juice made from red fruits and apples		
<i>Douceur tropicale</i>		7,00 €
Juice of various exotic fruits		

BEERS

DRAFT BEER

Carlsberg	25cl	3,20 €
	50cl	6,30 €
Grimbergen Blonde	25cl	3,80 €
	50cl	7,00 €

IN BOTTLE

Mont Blanc Bleue myrtille	33cl	5,50 €
Mont Blanc Blanche	33cl	5,50 €
Mont Blanc Cristal IPA	33cl	5,50 €
Mont Blanc Rouse	33cl	5,50 €
Mont Blanc Verte	33cl	5,50 €

DIGESTIVES

Chartreuse green or yellow	4cl	7,00 €
Génépi	4cl	7,00 €
Get 27	6cl	6,00 €
Get 31	6cl	6,00 €
Limoncello	4cl	6,00 €
Absinthe	4cl	6,00 €
Whisky or Classic rum	4cl	8,00 €
Whisky or Premium rum	4cl	10,00 €
Whisky or Exception rum	4cl	12,00 €



Our Drinks

WINES

Rouge

Gamay Vieilles Vignes Carrel AOP	75cl	24,00€
Côte du Rhône Guigal AOP	75cl / 37,5cl	26,00€ / 15,00€
Mondeuse Ardin AOP	75cl	35,00€
Figure Libre Freestyle Domaine Gayda IGP	75cl	34,00€
Haut Selve 2020 AOC	75cl	38,00€
St Joseph Domaine Bonarieux AOP	75cl	40,00€
Crozes Hermitage Domaine Entrefaux AOP	75cl / 37,5cl	47,00€ / 33,00€
Haut Côte de Beaune Mont Bahais AOC	75cl	48,00€
Cornas Les Arenes Maison Chapoutier AOC	75cl	82,00€
Côte Rôtie Les Becasses Maison Chapoutier AOC	75cl	118,00€

Blanc

Roussette de Savoie Altesse Carrel AOP	75cl	24,00€
Viognier Domaine Gayda IGP	75cl	25,00€
Chignin Bergeron Ravier Les Amandiers AOP	75cl / 37,5cl	34,00€ / 24,00€
St Joseph Cuvée Amendine AOP	75cl	39,00€
Pouilly Fossée Les Calcaire Carette	75cl	49,00€

Rosé

Île de beauté Terra Santa IGP	75cl	19,00€
Gamay Cave de Chautagne AOP	75cl / 37,5 cl	21,00€ / 12,00€
Côtes de Provence Belle Poule	50cl	25,00€
Bandol Laroque AOP	75cl / 37,5 cl	29,00€ / 19,00€
Côtes de Provence Figuière AOP	75cl	37,00€
Côtes de Provence Les Voiles	150cl	69,00€

GLASS OF WINE

St Joseph AOP	<i>Rouge</i>	12cl	7,00 €
Camas Syrat IGP	<i>Rouge</i>	12cl	7,00 €
Uby IGP	<i>Blanc</i>	12cl	7,00 €
Camas Viognier IGP	<i>Blanc</i>	12cl	7,00 €
Haut de Masterel AOP	<i>Rosé</i>	12cl	7,00 €

CARAFE OF WINE

Rouge

Vin du pays D'oc Merlot IGP	25cl	8,00 €
-----------------------------	------	--------

Blanc

Vin du pays Gard Chardonnay IGP	50cl	12,00 €
---------------------------------	------	---------

Rosé

Le Petit Mazuret IGP	25cl	8,00 €
----------------------	------	--------

	50cl	12,00 €
--	------	---------

SPARKLING WINE

Crémant de Savoie Carrel AOP	75cl	32,00€
------------------------------	------	--------

CHAMPAGNE

Deveaux Grande Reserve Brut AOP	37,5cl / 75cl	32,00€ / 60,00€
---------------------------------	---------------	-----------------

WATER

Eau de Perrier - Sparkling water	100cl / 50cl	7,00 € / 4,00 €
San Pellegrino - Sparkling water	100cl / 50cl	7,00 € / 4,00 €
Evian	100cl / 50cl	7,00 € / 4,00 €

SOFTS

Flavored water		3,00 €
Homemade with seasonal fruits		
Fuze Tea		3,80 €
Oasis tropical		3,80 €
Orangina		3,80 €
Coca Cola		3,80 €
Coca Zero		3,80 €
Schweppes Tonic		3,80 €
Schweppes Agrumes		3,80 €
Perrier		3,80 €
Limonade garçon		3,80 €
Jus de fruits :		3,80 €
Apricot, apple, pineapple, strawberry, grapefruit, mango		
Diabolo		3,80 €
Mint, strawberry, grenadine, lemon		
Water syrup :		2,80 €
Mint, strawberry, grenadine, lemon		
Cold Coffee		4,00 €

HOT DRINKS

Espresso		1,90 €
Long Coffee (Americano)		1,90 €
Decaffeinated Espresso		1,90 €
Decaffeinated Long Coffee (Americano)		1,90 €
Cappuccino		4,50 €
Hot Chocolate		4,00 €
Tea		3,50 €
Herbal Tea		3,50 €
Irish coffee		8,00 €