

La villa Barret



THE MENU OF THE MONTH

TAPAS

Roasted feta, dried tomatoes, toastinette puccia	10,00 €
Ham Croquettes with mushroom ketchup	7,00 €
Cod brandade Polpette, aioli sauce with sweet red peppers	7,00 €
fried sweet potato, peanut sauce	8,00 €

STARTERS

Sea bream from Port du Niel tartare with citrus and sechuan pepper	13,00 €
Puff pastry with red cabbage, green apples and chestnut	14,00 €
Pumpkin soup with pine needles, toast with shiitake and bacon emulsion	12,00 €

MAINS

Gnudi with chopped parsley and light garlic cream	22,00 €
Veal breast, grilled brocoletti and gravy	25,00 €
Lemon-sol in blette leaf, the cotes cooked "barigoule" style with chestnut milk and Lemon Combawa	24,00 €
Meat from the local Butcher's, new potatoes and Butter "Barret"	27,00 €

DESSERTS

Cheese plate: Cabretou des Pyrénées, accompanied by dried fruits homemade fig jam and sucrine	11,00 €
Sweet and lemoned chocolat: soft chocolate cake, chocolate crémeux, lemon espuma with basil, chocolate streusel, preserved lemon	12,00 €
Like a charlotte: Biscuit, poached pear with spices, custard cream, crumble and caramel	11,00 €
Coin Coin !! Pom Pom : finger tatin with quince and apples Speculoos biscuit, ganache white chocolate and quince jam	13,00 €

Every day • from 7h30am to 11pm



Origin of meat: France
Our teams are dressed by American Vintage