

La villa Barret



THE MENU OF THE MONTH

TAPAS

Bacon toast preserved with honey mustard	8,00 €
Lemon and thyme chicken Wings	9,00 €
Potato churros with pepper mayonnaise	7,00 €

STARTERS

Rock fish soup, crouton and rouille sauce	13,00 €
Raw fish from Niel Harbour with kumquat and balsamic	15,00 €
Organic poached egg with beetroot, Jerusalem artichoke mash	12,00 €

MAINS

Duck breast, parsnips, topped with dried fruits and nuts	27,00 €
Mediterranean lean fish, roasted cauliflower and anchovy sauce	28,00 €
Squash Cannelloni pasta, walnuts and Roquefort	22,00 €
Suggestion of the day	The Chef comes to present it to you

DESSERTS

Cheese plate: Cabretou des Pyrénées, served with dried fruits homemade fig jam and sugar salad	11,00 €
Around the Lemon : soft viennois biscuit with lemon cream and preserved zest	10,00 €
Marre O noisettes : chestnut cake with orange supreme and hazelnuts	11,00 €
Choco pom pom : soft chocolate nut cake with apple tatin and homemade whipped cream	12,00 €

Wednesday to Sunday
• from 8:00 to 15:00
• from 18:00 to 22:00



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