

# LA VILLA =DUFLOT=

**La Villa Duflot greets you since 1989.**

**To start your meal, here is our aperitif selection.**

Cocktail of the day (with alcohol)	14€
Cocktail of the day (alcohol-free)	10€
Glass of Champagne Taittinger Brut (10cl)	15€
Glass of Champagne Taittinger Rosé (10cl)	16€

**Season after season, our Chef Mickaël Meunier invites you to discover his local-product-based creations.**

**Our sommelier proposes his daily inspirations:**

Food & wine pairing 2 glasses	18€
Food & wine pairing 3 glasses	26€

**To celebrate any event or simply to treat yourself for the aperitif or at the table:**

**The Caviar - Sturia 30g with homemade blinis.**

Sturia Vintage Baeri	69€
Sturia Vintage Osciette	89€

**For kids, between 3 and 12 :**

Main Course & Dessert/Ice cream  
20€

## Starters

<b>Le foie gras</b> Semi-cooked with Rivesaltes muscat, pears with spices and walnuts	21€
<b>Homemade terrine of the moment</b>	16€
<b>Le poireau</b> Vinaigrette-style steamed leek, wasabi mayonnaise.	16€
<b>Poached egg in red wine sauce</b> Lardons, croutons, Bourguignonne sauce.	18€
<b>Le velouté</b> Of crustaceans, king shrimps, fresh mato cheese.	18€

## Main courses

<b>El Xai (l'agneau) en gigot</b> Leg of lamb preserved with herbs, rosemary juice.	25€
<b>Le filet de boeuf (supplément rossini 6€)</b> Beef fillet, Bordelaise sauce.	29€
<b>Le ris de veau</b> Sweetbread, Banyuls sauce, horns of plenty.	26€
<b>The salmon with sorrel</b>	24€
<b>Le poulpe</b> Octopus cooked in stock, Iberian chorizo.	26€
<b>Le Saint-Pierre</b> St Peter's fish, anchovies and olives vinaigrette.	27€
<b>Chef's vegetarian inspiration</b> Chef's suggestion.	22€

## Desserts

<b>Le baba exotique</b> Exotic baba with spices and citrus, brunoise, mango-passionfruit ganache, exotic coulis.	14€
<b>Macaron Pistache</b> Pistachio light cream, pistachio praline.	14€
<b>Entremets thé jasmin</b> Tea-jasmine light cream, soft biscuit.	14€
<b>Entremets passion framboise</b> Passion fruit mousse, raspberry mousse, dacquoise almond biscuit.	14€
<b>Les Givrés de Xavier Mertz (Frozen creations in trompe l'oeil style)</b> The clementine, the pear, the lemon, the snowball, the blackberry.	14€
The vanilla.	17€

## Side dishes choice

6€
Mashed potatoes
Red kuri squash roasted with honey and hazelnuts
Einkorn risotto
Carrot and orange mousseline

**The cheese cart of Xavier**  
"Meilleur ouvrier de France"  
22€