

# RESTAURANT O'33

## STARTERS

Gazpacho of saison and homemade sherbet

Charcuterie and salad platter : country Catalan terrine, Iberian lomo and speck

Vegetable salad of the moment (seasonal vegetable varieties)

Breaded tuna tataki with roasted sesame seeds, sweet and sour sauce (+3.00 €)

## MAIN COURSES

Farmhouse veal chop with green pepper sauce, chips and salad (+7.00 €)

Fillet of sea bream, Basmati rice with vegetables, Espelette pepper aioli

French duck fillet, confit ratatouille and black garlic juice

Linguine with Auvergne blue cheese and Iberian cold meat\*

## DESSERTS

Plate of 3 mature cheeses

Extra bitter dark chocolate cake, homemade vanilla ice cream

Strawberry soup refreshed with mint, homemade lime sherbet

Homemade iced tiramisu with speculoos (+ 3.00 €)

\*vegetarian version available