

# RESTAURANT O'33

## STARTERS

Beetroot gazpacho with balsamic vinegar, served with goat's cheese sorbet

Melon tartare with St Jean-de-Minervois Muscat and Bresaola della Valtellina PGI (cured beef)

Summer salad: rocket, fresh and sun-dried tomatoes, cucumber, pickles, radishes, endives, olives, melon and feta

Scallop ceviche with herbs, served with a salad (+€3.50)

## MAIN COURSES

Beef ribeye with Mignonnette pepper sauce, chips (FR)

John Dory fillet, basmati rice with turmeric and baby vegetables, chive aioli (+€3.50)

Land and sea wok: farfalle, vegetables, baby cuttlefish and Iberian chorizo

Barbarie duck fillet, mashed sweet potato with thyme, garrigue-scented jus

French beef carpaccio with condiments and rocket and crispy parmesan and french fries

XXL Summer Salad

## DESSERTS

Plate of 3 mature cheeses

Dark chocolate cake with peanut ice cream

Crème brûlée with honey and rosemary

Fresh mint strawberry soup with lime sherbet

Les Tilleuls Ice Cream Cup: artisanal ice cream in Bourbon vanilla, passion fruit hibiscus and banana, black sesame, whipped cream and flaked almonds