

Menu at 32€

ENTRANCE

Gazpacho made with heirloom tomatoes

or

Chef's style veal with tonnato

PLAT PRINCIPAL

Half duck breast, fennel and cherry vinaigrette, seasonal vegetables

or

Turbot fillet, Dugléré style

CHEESE OR DESSERT

Poached peach with verbena and sumac

or

Homemade marshmallow with raspberry and yuzu

or

Cheese plate

RESTAURANT LE CAUSSEA

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05.63.37.64.90



The list of allergens and the origin of the products are available from our teams.

OUR ENTRANCES

Gazpacho made with heirloom tomatoes, garlic croutons and crushed wild shrimp	10.00€
Chef's style veal with tonnato	13.00€
Mint-infused cucumber, creamy pea and horseradish soup	10.00€
Zucchini linguine Pipelchuma and sour cream	10.00€

OUR DISHES

Tatin of candied tomatoes, creamy feta cheese, tomato-rosemary crumble and tomato chips	18.00€
Duck breast, Fennel and cherry vinaigrette, seasonal vegetables	28.00€
Turbot Dugléré style	28.00€
Grilled ribeye steak with Shimichurri sauce French fries cooked in beef fat	23.00€
Burger, Seared Mediterranean bluefin tuna, preserved lemon mayonnaise and arugula	18.00€

OUR DESSERT CHEESES

<i>Cheese plate</i>	10.00€
<i>Poached peach with verbena and sumac</i>	10.00€
<i>Homemade marshmallow around raspberry and yuzu</i>	10.00€

Our ice cream sundaes can be found on our ice cream menu.

OUR MEAL SALADS

Caesar Salad Romaine lettuce, Caesar dressing, chicken fillet, croutons, sun-dried tomatoes, hard-boiled egg	16.00€
Crispy breaded goat cheese salad from La Carlarié Crispy breaded goat cheese, grilled smoked bacon, sun-dried tomatoes, mesclun salad	16.00€
Fresh salad Colorful tomatoes, burrata, seasonal fruit, and raspberry vinaigrette	17.00€
Italian salad Salade caponata, jambon de pays, Pesto et Burrata	17.00€

SHARING PLATTERS

(for 2 people)

Charcuterie board	16.00€
Cheese board	16.00€
Mixed board	16.00€