

# CÔTÉ PINÈDE

Restaurant Garrigae

Our restaurant, 'Côté Pinède', offers a seasonal menu that gives free rein to our Chef's creativity. We invite you to discover a cuisine that blends 'Land & Sea', enhanced by rare spices and local treasures.

## STARTERS



Cream of pea soup with fresh mint, organic poached egg, croutons • 14 €

Crispy duck spring rolls with Asian flavors • 15 €

Lime-marinated salmon gravlax, kaffir lime espuma • 15 €

King prawns, homemade aioli • 16 €

## MAIN COURSES

John Dory fillet, delicate butter sauce, celery & apple purée, pesto rice • 26 €

Roasted rack of lamb with thyme, fine ratatouille & mild-spiced couscous • 27 €

Grilled beef steak, morel sauce, baby potatoes & sun-dried tomato • 25 €



Creamy green asparagus risotto, parmesan crisp • 25 €

## DESSERTS

*We kindly invite you to order your desserts at the beginning of the meal*

Pistachio crème brûlée, strawberries and Timut berries • 10 €

Exotic fruit Pavlova, homemade fruit coulis • 10 €

Chocolate fondant with a praline heart, custard sauce • 12 €

Selection of matured fine cheeses • 14 €

Gourmet Coffee or Tea (Chef's selection of sweet treats) • 13 €

Seasonal fresh fruit cup • 10 €



*All our products are homemade*



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**Allergens: List available on request.  
Net prices in euros, service included.**

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## « La pêche à la ligne » MENU

*Available only for young « Moussaillons » (Little Sailors), up to 10 years old.*

### Main Course & Dessert : 14 €

Fish fillet of the day  
*Served with a side of the day.*

Or

Meat cut of the day

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Ice Cream (2 scoops)

Or

My little assiette

Or

A fresh fruit

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