

LE ROCH  
**LA CARTE**  
RESTAURANT

Meats origin : France, Germany / Fishes origin : North Atlantic  
*Please inform our Maître d'hôtel if you have any allergies or food intolerance,  
prior to ordering.*

## Snakings

Fresh cheese like a « Cervelle de Canut » • Toasted bread	6
Crushed broad beans and marinated Kalamata olives	6
Avocado and lime cream • feta Limnos cheese • Cretan breadsticks	9
Smocked eel arancini	9
Chaussey island clams orange butter gratin	12
“Iberico de Belotta” cured ham	14

## Starters

White asparagus «mimosa style» • parsley cream • miso broth	15
Crispy pistachio veal trotter • watercress yogurt • spicy salad	15
Gambero Rosso prawns with jasmine juice • candied citruses • lemon balm	16
Burrata cheese • artichoke cream • hazelnut and “tartuffon” dressing	16
Rump-steack beef tartar • Kaskavali cheese • smoked almonds	17

## Main courses

Ricotta cheese and candied apricot Ravioli • reduction of celery juice dressing	24
Pollock in chorizo crust • roasted green asparagus • sage foam	28
Lightly cooked John Dory with vanilla oil • peas • fava beans • granny smith apple	32
Glazed Quercy lamb rack • candied lemon • crispy capers polenta	30
Argentinian 44 days matured «Black Angus» rib-steak • potato gratin • green garlic pickles • horseradish béarnaise	38

## Desserts & Delicacies

Pineapple poached in lemongrass broth • vanilla cream • Mont Gay rum and muscovado sugar ice cream	12
Seasonal fruits plate • fruit sorbet	12
Cheese of the moment	12
Patisserie selection from Hugo & Victor	14