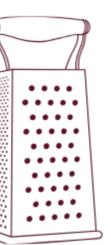
LE SARMENT

HOTEL- RESTAURANT



DISCOVERY MENU

Wine pairing: 7,50/plat



THE STARTER

Hot goat cheese in two ways, 18-month Ibaïama ham, goat milk Panna Cotta, Granny Smith vinaiarette

THE FISH

The zander « Simone »

THE MEAT

Iberian Pluma served just grilled, BBQ sauce, Pont-Neuf potatoes, seasonal vegetables



rolley of fresh and matures cheeses selected by the HAAG Farm

LE DESSERT

Extra-bitter cake with Phu Quoc's red pepper, Dulcey ganache, Zéphyr ice cream



3-COURSE MENU 4-COURSE MENU 5-COURSE MENU 42,00 52,00 74,00



All our dishes are elaborated with fresh products.