



*Marcelle.*  
VERCHANT



## *Special Easter Menu*

### **The Artichoke...**

Mediterranean mussel,  
Barigoule vinaigrette.

### **The carrot...**

Saffron from Saint Marcel in Mauguio,  
Tarragon.

### **Green asparagus...**

Marinated octopus,  
Hand of Buddha,  
Maltese sauce.

### **The Little Peas...**

Glazed with pod water and preserved lemon,  
Sparkling lamb jus,  
Crunchy pea shoots.

### **The Aveyron Lamb...**

Chickpeas and local olives,  
Smoked anchovy,  
Harissa condiment.

### **The Garriguettes strawberry...**

In puff pastry,  
Lemon balm and Saint-Germain emulsion.

*Menu created by our Chef Alexandre Caillaud,  
Our pastry Chef Alan Lainé and their teams.*

**100€, excluding beverage  
Taxes and Services included**

