



LA SOURCE

LUNCH MENU

Starter/Main course or Main course/Dessert

Starter/Main Course/Dessert Menu

Menu inspired by the Chef

Valid for lunchtimes excluding weekends and public holidays

SHARING MENU

Minimum 6 pax

OUR SIGNATURE DISHES

The most popular dishes : Tapas, starters, main courses and desserts



TAPAS

Homemade houmous and pita bread



Sturia house products
50gr of Oscietre caviar

Truffle quesadillas, stewed onions and comté cheese



Iberic ham board from Cinco Jotas house
Piquillos confits and provencal herbs butter



Cecina Beef board, provencal herb butter



Selection of matured cheese by Mons



Traditional eggs mayonnaise - 6 ½ pieces

STARTERS

SUGGESTION OF THE MOMENT

Seasonal flavours and fragrances selected from our producers

TEXTURE OF PEAS

Ricotta and blood orange



SNAILS FROM PROVENCE

Served in its own fondue pot



WHITE ASPARAGUS

Black garlic and gremolata aioli



12 FROGS' LEGS IN PARSLEY SAUCE



MEAT SELECTION

ROASTED CHICKEN SUPREME

Stuffed morels and mashed potatoes



FILLET OF SIMMENTAL BEEF

sweet potatoe puree and french fries with pepper sauce

EU origin



LAMB SHOULDER CONFIT EN PAPILOTTE

Cauliflower and curry semolina



BEEF TARTARE

Cocktail sauce, fries and salad



SUBLIME YOUR MEAL

Oscietre caviar Sturia 5gr

Melanosporum black truffle 5gr



Veggie -



Vegan -



Gluten Free -



Lactose Free

MAIN COURSES

CHEF'S CREATION

LOBSTER PASTA

ROASTED BASS

Texture Medley of fennel with satay sauce



ROASTED OCTOPUS

Fregola sarda paella style

18 FROGS' LEGS IN PARSLEY SAUCE

With fries



GRENOBLE-STYLE SOLE MEUNIÈRE

Served with mashed potatoes

FENNEL IN ALL ITS STATES

Texture Medley of fennel



Veggie -



Vegan -



Gluten Free -



Lactose Free

DESSERTS

Our patisseries made every day pastry team

LA CRÊPE SUZETTE

Flambéed in front of the customer with Grand Marnier, served with an orange and lemon caramel sauce.

ALL PISTACHIO

Soft pistachio cookie, cream and Bronte PDO pistachio ganache



SWEET STRAWBERRY TARRAGON

Muesli shortbread, light yoghurt mousse, strawberry confit enlivened with tarragon and strawberry decoction

COOKIE BAKED TO ORDER

Caribbean 66% chocolate cookie, hazelnut with fleur de sel, served with vanilla ice cream.
10 minutes cooking time, thank you for your patience.

ÎLE FLOTTANTE

Vanilla custard, airy blanc-manger and vanilla caramel,
Served with topping (roasted dried fruits)



THE LEMON BASIL TART

Plain tart base, basil gel (olive oil and lemon), lime cream, fresh and confit lemon, light meringue.



VANILLA CHOCOLATE MARBLE

By the slice and served with custard

ICE CREAM SCOOPS FROM MAISON RAVI

A choice of flavours, coulis varieties and toppings of the moment



Veggie -



Vegan -



Gluten Free -



Lactose Free

THANKS

LES MARAÎCHERS DE NOTRE RÉGION
TERRE DE PROVENCE
CULTIVATEUR DES SENS

CANTINI FLANDIN
BOUCHERIE DES CAPUCINES
CINCO JOTAS

TRUFFE DE SOULIÈRE
MARGAIN MARÉE
MAISON CERES
MAISON STURIA

LA BASTIDE DU LAVAL

LA CHOCOLATERIE DE L'OPÉRA
VALRHONA
MAISON RAVI