





Table 22 par Noël Mantel

International Film Festival

From Tuesday 14th May to Saturday 25th May

Sun dried tomatoes in olive oil – creamy burrata cheese – fresh basil
22

Small roasted cauliflower from the market – celeriac lemon cumin cream 
18

Big white asparagus from the griddle – parmesan lace – hollandaise sauce 
26

Local sea bream tartar – ginger citrus sauce – black lace
28


House made marinated salmon with dill – lemon cream – small salad
26

Lobster ravioli and tender leek – foamy shellfish sauce
32



Back of cod – local artichokes and zucchini – tomato sauce
38

John Dory from the griddle – bouillabaisse sauce – green asparagus and fennel
40

Italian parmesan risotto with summer truffles – veal sauce or olive oil 
42

Grilled fillet of beef – bordelaise sauce – tender carrots with parsley – browned potatoes
44

Simply roasted rack of lamb – thyme juice – green spring vegetables
44



Platter of cheese from Forville 's creamery – small salad
16

Mantel's caramel custard with organic eggs for 2
24

Lemon tart – crunchy meringue – it's sorbet
15

Carros strawberry tart – pistachio cuts – vanilla cream
15

Soft chocolate cake – passion fruit – hazelnut ice-cream
16