



# Restaurant menu

## *La Lune de Mougins*

Lunch from 12:00 p.m. to 2:00 p.m.

&

Dinner from 7:30 p.m. to 10:00 p.m.

2024



**34 € Menu 2 courses / 40 € Menu 3 courses**  
*(If cheese for dessert, supplement of €5 to be added to the price of the menu)*



## STARTERS

Half sphere of rabbit in jelly with tarragon, spring salad, little broad beans and hazelnuts....16 €

Lime and ginger bass tartar, lobster bisque jelly, ginger and spring shoot mayonnaise spring shoots....16 €

Crushed artichokes with truffle, burnt croutons and coriander....16 €

## DISHES

Veal quasi gratined with parmesan butter, French peas and red onion, hearty smoked bacon jus....26 €

Cod fillet in a crust, green asparagus, orange juice and mustard seeds... 26 €

Slice of grilled French leg of lamb, mashed potatoes with parsley, gravy with Niçoise olives...26 €

## DESSERTS

Breton shortbread, creamy mascarpone and Gariguettes strawberries, coulis and caramelized pistachios...9 €

Real "Philadelphia" cheesecake, speculoos and salted butter caramel....€9

Coffee and pastries....9€

Cheese plate by Eric GAYRAUD....14€  
*(If dessert choice, supplement of €5 to be added to the price of the menu)*



April, 16th 2024

