



# le clair de la plume

## Autumn Menu 2018

“People, Products & History”

**3 culinary chapters 75 euros**

starter, main course, dessert & interludes

**4 culinary chapters 95 euros**

starter, seafood or fish dish, meat dish, dessert & interludes

**5 culinary chapters 115 euros**

2 course starter, seafood or fish dish, meat dish, cheese, 2 course dessert

Chef Julien ALLANO invites you to a unique taste and aesthetic experience around a selection of the best seasonal produces grown mostly locally by passionate producers. Like a good book, devour each culinary chapter prepared according to your dietary requirements. For gourmets up to 12 years old, the Chef will concoct a dish & dessert menu with a drink for 38 euros.



## Ephemeral

A 3 course lunch menu, 45 euros.

Available for lunch, from Wednesday till Saturday, except on bank holidays.



## Exclusive

Discover a reinterpretation of traditional haute cuisine dishes such as "salt crust chicken," "rabbit à la royal," and "Beef Wellington." Dishes to share, specially prepared for you. Upon reservation a week in advance.

*« I invite you to try this authentic regional cuisine drawn from a rich culinary tradition, with particular attention paid to the integrity of the ingredients. A cuisine made from the heart.»*

Julien ALLANO, Chef de Cuisine  
Cédric PERRET, Chef Pâtissier

Our gourmet restaurant is open for lunch & dinner, from Wednesday to Sunday.  
Also, discover our Bistro at La Ferme Chapouton. Open daily.  
Reservations are highly recommended : 04 75 91 81 30



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 **les Collectionneurs**  
Restaurateurs, Hôteliers, Voyageurs