

LE MAS DE RIRI

LA CARTE



Starters:

- Aubrac beef tartare, avocado, wasabi and lemon 11€
- Fennel and cucumber gazpacho, granny-smith , stracciatella , croutons 10€
- Tuna tataki, asian marinade, zucchini tagliatelle, onion pickles 15€
- Perfect egg, pepper piperade, pesto breadsticks 10€

Main Courses:

- Catch of the day, lemon risotto, tarragon hollandaise sauce 20€
- Octopus salad with chorizo, wild rice, lime and coriander 16€
- Slow-cooked chicken burger, guacamole, comté cheese, homemade fries 17€
- Pork tenderloin, cauliflower purée, glazed seasonal vegetables 21€
- Linguine with pistachio pesto, pine nuts, creamy burrata 16€
- Plate of home French fries or salad 4€

Desserts:

- Dark chocolate ganache, coconut variations 8€
- Deconstructed peach bavarois, almond crumble 10€
- Frozen nougat with chocolate chips and caramelized nuts 8€
- Raspberry and white chocolate pavlova 8€
- White chocolate ganache tartlet, peanut butter, caramel 10€
- Café gourmand 11€
- Local cheese assortment 9€
- Two-scoop ice cream 5€



LE MAS DE RIRI
MENU



Starters + Main courses 25€ / Starters + Main Courses + Desserts 30€ Main Courses+ Dessert 23€

Starters

Aubrac beef tartare, avocado, wasabi and lemon

Or

Perfect egg, pepper piperade, pesto breadsticks

Main Courses

Pork tenderloin, cauliflower purée, glazed seasonal vegetables

Or

Linguine with pistachio pesto, pine nuts, creamy burrata

Desserts

Raspberry and white chocolate pavlova

Or

Two-scoop ice cream

Kids' Menu 11€

One syrup

Pork tenderloin, cauliflower purée, glazed seasonal vegetables

Salmon fillet, lemon risotto and mixed vegetables

One scoop ice cream or brownie.

