

# Le Nid

## *Table Intimiste – Flayosc*

Elegant little table in the heart of the Var in the charming village of Flayosc.

We welcome you all year long,  
Tuesday to Saturday lunch and Thursday to Saturday dinner.

A Nest of Gourmandize, where we put daily  
through our graphic and refined plates, our passion and our know-how

Our cuisine is inspired by our journey  
in beautiful, starred houses, our meetings with producers, local artisans,  
and, from our Origins of the West, to extract the best.

Chef Davy Jobard, in perpetual reflection, will make you discover his interpretation of a cuisine  
that is personal and audacious, elaborated by us,

## *Cuisine Gastronomique décomplexée.*

Our Card is fully renewed every 5 weeks.  
Please tell us your food allergies and intolerances when ordering.



*Les épices, Agrumes, Herbes et Condiments  
dans la subtilité des goûts font l'identité de notre Cuisine."*

*Emilie et Davy Jobard*

## Menu BALADE GOURMANDE

70€ *in 6 acts* OU 65€ *en 5 acts without cheese*

Trout fillet marinated with spices,  
Sweet potato, ginger.

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Meager roasted,  
Celery | Aragula | Grapefruit with spiced wine.

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Pressed Potato,  
Grated Truffle from Haut-var | leek in olive oil.

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Pigeon suprême from our Vendée,  
Parsnip | Chervil root | cocoa.

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Le Comté, in emulsion | squash | nut

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Chestnut | Mandarin | Cardamom.

*For all the peoples in this table, before 13h15 for lunch and 20h30 at diner*

## Menu MARAÎCHER 38€

***Menu based on vegetables and herbs from our market gardeners.***

Celery | Aragula,  
Grapefruit with spiced wine.

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Pressed Potato,  
Root vegetable | Coulis leek in olive oil.

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Chestnut | Mandarin | Cardamom.

***Price net service included***

## Menu SAVEUR

50€

*Menu in 4 acts to choose*

Trout fillet marinated with spices,  
Sweet potato, ginger.

OR

Pressed Potato,  
Grated Truffle from Haut-var | leek in olive oil.

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Meager roasted,  
Celery | Aragula | Grapefruit with spiced wine.

OR

Pigeon suprême from our Vendée,  
Parsnip | Chervil root | cocoa.

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Le Comté, in emulsion,  
squash | nut

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Chestnut | Mandarin | Cardamom.

OR

Lemon | Thyme | Honey from Ampus

## Menu DECOUVERTE

40€

Any modification on this will be charged 6€

Trout fillet marinated with spices,  
Sweet potato, ginger.

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Meager roasted,  
Celery | Aragula | Grapefruit with spiced wine.

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Lemon | Thyme | Honey from Ampus

**Price net service included**

## Wine pairings

for 2 glass - **18€**

for 3 glass - **26€**

5 glass - **44€**

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### A La CARTE

Starter	22€
Main Course	32€
Cheese	10€
Dessert	14€

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Le Petit Gourmet 14€ For children under 10 years old  
Meat or Fisch / Pasta and, or vegetables / ice cream / sorbet

We work daily in collaboration with our producers and artisans of the earth and the sea, to sublimate the products in the heart of the seasons, Rigorously selected in a transparent and ethical way, and respectful of our values, de our environment

-LÉGUMES DE SAISONS : -MANO ET THOMAS : TRANS EN PROVENCE.  
-SOURCEUR DE BONS PRODUITS : -TAGÈTE ET BERGAMOTTE LA CADÈRE D'AZUR  
-LES HUILES D'OLIVE : DOMAINE DE TAURENNE ROUTE DE TOURTOUR  
-POISSON : POISSONNERIE DE PUËT SUR ARÈNS.R  
-CHAMPIGNONS MAISON HUGOU-DUMAS À ROUÏER  
-Le Saffran : Le Saffran DU ROCHER, SALERNE  
-CHOCOLAT SIGNATURE : GUILLAUME GIRARD DRAGUÏENAN  
-BOUTARÈVE : SO'BOUTARÈVE : COTIGNAC  
-ASPERÈGES, POIS CHICHE : DIDIER FERREINT, MALLEMORT  
-POUSSES/ MINI HERBES : LA POUSSERAIE , NICE  
-VEAU FERMIER DU SÉGALA AVEURON  
-L'AGNEAU MAISON DUFOUR ALPES DE HAUTES PROVENCE.  
-PIGEON DES CHARMILLES MAULÉVRIER MAINE ET LOIRE  
-PETIT EPEAUTRE ANNOT HAUTES ALPES DE HAUTES PROVENC  
-LES GLACES DES ALPES : MAÎTRE ARTISAN GLACIER.  
-THÉ ET INFUSION : MAISON DAMMANN FRÈRES PARIS.

-LÉGUMES DE SAISONS : JEAN YVES CINI : FLAYOSC.  
-LES FROMAGES DE CHÈVRE : THOMAS, À AMPUS.  
-NOS PETITS PAINS, LAURENT FLAYOSC  
-COQUILLAGE : ETANÈ DE THAU  
-LES ESCARGOTS : CHRISTINE AU PRADÈT,  
-Le MIEL : FAMILLE GOUILLET LES APIERS DE AMPUS,  
-SIGNATURE OLFACTIVE QUOSENTS LA CADÈRE D'AZUR  
-ASSIETTE CÉRAMIQUE : LÉA TARDITO VIDAUBAN  
-LENTILLES VERTES : CHÂTEAUVIEUX,  
-COCHON FERMIER LABEL ROUGE PAYS BASQUES  
-GIBIERS / VOLAILLE : L'EUROPÉAIN AIN  
-L'AGNEAU : GAËC DU DARMAÏNA VAR  
-LES ÉPICES : MAISON THIÉRCÉLIN 1809 PARIS  
-HUILES ET VINAIGRE : L'HUILLETTE BEAUJOLAISE.  
  
-CAFÉ : MAISON RICHARD PUËT SUR ARÈNS

AINSI QUE TOUS NOS VIGNERONS DE PROVENCE ET D'AILLEURS.....

Price net service included