

STARTERS

THE OYSTER FROM L'ÉTANG DE THAU WITH HERB SAUCE

slice of rye brioche bread and large-grain caviar.

LEEK FROM THE GARDEN – *cooked in a crust*

leek from the garden cooked in a spent grain crust, smoked baby monkfish and hoppy vinaigrette.

LAGOON CLAMS

carrots with meadow cumin, olive crumble.

RED TUNA - *raw*

smoked tuberous root, lentil cream.



MAIN DISHES

BEETROOT - *like a dried apple*

smoked butter, and fig juice.

THE TROUT FROM ISLE SUR LA SORGUE – *confit in olive oil*

modern Dugléré sauce and red shiso.

FARM RABBIT AND LANGOUSTINES IN GRILLED LEEK WRAP

sautéed pholiota mushrooms with parsley.

PROVENCE MOREL – *stuffed with Swiss chard*

pork jus.

GRILLED FILLET OF SOLE

broccoli, lamb's lettuce and pistachio gremolata
Savory jus

CHEESES

OUR SELECTION

Our locally matured Alpilles goat cheeses
crafted on-site by us
16€ per personne

DESSERTS

MADONG CHOCOLATE - *hot-cold*

celery root, celery stalk, and yellow lemon.
Fruity olive oil and Madagascar vanilla
supplement of €25 per person for the addition of
black truffle from Richerenches.

THE GREEN KIWI FROM PROVENCE

banana and parsley.

THE ORANGE

saffron-infused Camargue rice roulade
with mâche salad.

THREE DISHES

only for lunch

90 €

wine pairing
Classic : 50€
Prestige : 110€

FOUR DISHES

125 €

wine pairing
Classic : 65€
Prestige : 150€

ONE OR MORE ADDITIONAL DISHES TO YOUR MENU

40€ per dish

Food and tea pairing : 60€

**for all the guests*