

STARTERS

THE OYSTER FROM L'ÉTANG DE THAU - *with green herbs*

slice of rye brioche bread and large-grain caviar.

YOUNG LEEK FROM THE GARDEN – *cooked in a crust*

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

TOMATO – *shrimp*

kalamansi.

RED TUNA - *raw*

smoked tuberous root, lentil cream.

VEGETAL

BEETROOT - *like a dried apple*

smoked butter, and fig juice.

SWISS CHARD – *Provençal-style*

almond praline.

ROMAINE – *salad*

lemon and basil.

MAIN DISHES

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

modern Dugléré sauce and red shiso.

VEAL SWEETBREADS – *seared*

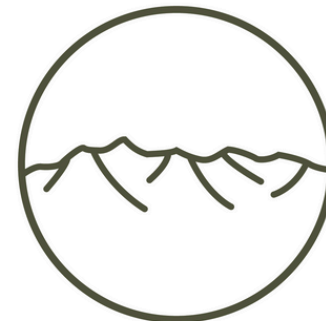
frizzled onions, rich jus,
served with artichokes à la barigoule.

FARM LAMB - *roasted*

stuffed and rolled saddle, confit cutlets, truffle bonbon.
Sweet onion confit with honey and lavender.
Smoked potato mousseline.
supplement of €35 per person.

LARGE LANGOUTINES – *pan-seared*

green apple and potato.
Vegetarian bouillabaisse jus with lovage.



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

THE RASPBERRY - *stuffed*

anise hyssop, arlette pastry, and elderflower cream.

ROASTED APRICOT - *with rosemary*

almond cream.

FOUR DISHES

125 €

wine pairing

Classic : 65€

Prestige : 150€

ONE OR MORE ADDITIONAL DISHES TO YOUR MENU

40€ per dish