

Les déjeuners de L'ÉTÉ

From Thursday to Monday (excluding Sundays, which are reserved for brunch), enjoy a refined lunch on the Domaine's courtyard terrace, in a friendly atmosphere where summer flavors blend with carefully selected local products.*

**also open on Wednesdays from July 9 to August 18.*

OUR STARTERS

35€

three starters of your choice per person, from our selection:

Artichokes à la Barigoule,
with Hollandaise sauce and cured ham.

Tomato gazpacho, with horseradish
ice cream.

Sautéed calamari with garlic oil.

Fresh anchovies marinated Provençal-style,
with candied red peppers.

Patatas bravas.

Vitello Tonnato.

OUR MEATS AND FISH

*all summer long, enjoy our selection,
inspired by the day's catch.*

Grilled meat of the day,
based on availability, served with a
side dish.

market
price

Grilled fish of the day,
based on availability, served with a
side dish.

market
price

sauce of your choice

*espagnole sauce: fried garlic, Domaine
olive oil, and vinegar.*

*vierge sauce: lemon, Domaine olive oil,
and crunchy vegetables.*

CHEESES & DESSERTS

Cheese platter. **18€**

Chocolate mousse, Domaine olive
oil, and fleur de sel. **14€**

Garden strawberries, herb sorbet. **14€**

Assortment of ice creams and sorbets. **14€**

OUR SIDE DISHES *of your choice*

To accompany grilled meats and fish:

Dauphine potatoes.

Vervain-scented black rice.

Mixed shoots salad and garden salad.

Baby potatoes confit in duck fat, garlic,
and rosemary.