

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.

MEDITERRANEAN MACKEREL – *drunken*

carrot and fennel kimchi with mild chili.

Ice cream with fishbone cream and marigold.

XXL MEDITERRANEAN LANGOUSTINE – *cooked in salt*

cucumber, tarragon, and fennel flowers.

Head juice pressed.

extra of 25€ per person



MAIN DISHES

BLUE BRITTANY LOBSTER– *roasted with lemon thyme*

tender and crunchy salad.

Ginger-infused head juice.

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

modern Dugléré sauce and red shiso.

VEAL SWEETBREAD – *crusty*

caramelized onions, rich juice.

PIGEONNEAU FROM SARRIANS – *braised*

spiced salmis juice and smashed beetroot.

SEA BASS FILLETS – *grilled*

cherry tomatoes, celery stalks, and roasted garlic.

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 PEACH - *poached*

verbena and capers.

CRISPY PUFF PASTRY FIG TART

fig poached in spiced wine, blackcurrant ice cream.

THREE DISHES

only for lunch

90 €

wine pairing
Classic : 50€
Prestige : 110€

FOUR DISHES

125 €

wine pairing
Classic : 65€
Prestige : 150€

FIVE DISHES

180 €

wine pairing
Classic : 80€
Prestige : 190€



VEGETARIAN MENU*

to discover on the menu

145 €

Food and tea pairing : 60€

**for all the guests*