

## 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.

### LANGOUSTINES – *raw and cooked*

red shiso and rapeseed.

### RED TUNA - *raw*

basil and lentil cream.

### PORCINI - *sautéed*

clams, celery and a light poultry jus.

## VEGETAL

### BEETROOT - *like a dried apple*

smoked butter, and fig juice.

### PROVENÇAL BUTTERNUT SQUASH – *cooked like meat*

raw squash piccalilli and tangy shiso sauce.

## VEGETAL

### SWISS CHARD – *Provençal-style*

almond praline.

### POMMES – *Dauphine*

with white truffle from Piémont.

€60 supplement per person.

## MAIN DISHES

### BLUE LOBSTER – *grilled*

tomato seed sauce.

### VEAL SWEETBREADS – *seared*

frizzled onions, rich jus.

Smoked potato mousseline.

### PIEGEON FROM SARRIANS - *roasted*

with green curry.

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

modern Dugleré sauce.

### THICK CUT OF LARGE TURBOT – *grilled*

bercy sauce and Bénédictine-style spinach millefeuille, spring onions and lemony Hollandaise.

For two guests, €25 supplement per person.

## CHEESES

### OUR SELECTION

Our locally matured Alpilles goat cheeses  
crafted on-site by us.

16€ per personne

## DESSERTS

### CHOCOLATE - *hot-cold*

celery root, celery stalk, and yellow lemon.  
Fruity olive oil and Madagascar vanilla.

### THE FIG - *poached in spiced wine*

blackcurrant and mascarpone.

### PEAR - *poached*

sage and verjuice.

### FOUR DISHES

125 €

wine pairing

Classic : 65€

Prestige : 150€

### ONE OR MORE ADDITIONAL DISHES TO YOUR MENU

40€ per dish