



JARDIN EN PERMACULTURE
DOMAINE DE MANVILLE

COMMITMENTS

The Domaine de Manville works daily towards responsible luxury centered around permaculture, a concept aimed at creating ecosystems around nature and humans. We transmit our values every day through a comprehensive approach to waste valorization, active participation in the biodiversity of the Alpilles with our agro-ecological farm, and thus the development of short circuits on the Domaine's land or with our local producers.

VEGETARIAN MENU

145€ per person

Cooked fennel with coriander seeds,
Citrus vinaigrette, and Mexican tarragon oil.

Beetroot - like a struck apple,
Infused juice with fig leaf, lemon, and smoked butter.

Swiss chard - Provençal style,
Almond praline.

Tomato - cooked in tomato syrup
Lemongrass and raw yellow nectarine

Provence butternut squash – cooked like meat.
Raw squash piccalilli and tangy shiso sauce.

Eggplant - cooked in the embers,
Barley, oyster mushrooms, and sweet pepper.

Green hana yuzu sorbet,
Fruity green olive oil, and basil.

The peach - poached,
Verbena and capers.

L'AUPIHO

DOMAINE DE MANVILLE

Here is my culinary proposal with the freedom to create your menu based on my dishes influenced by the seasons and the garden of our agro-ecological farm or from our small producers. Follow your desires with this evolving menu between local cuisine and my Flemish origins!

Lieven Van Aken

