

STARTERS

PIGEON JELLY

garden green puree, pink shrimp and "angel hair" carrots.
White wine sauce. Red mullet and pigeon fillets, carrot
compote with mandarin oil.

YOUNG LEEKS – *cooked in a crust*

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



THE BEET – *like a smashed apple*

infused juice with fig leaf
lemon / smoked butter

MUSKY SQUASH – *prepared like a meat*

piccalilli / citrusy sour, mussels
and shiso / spicy bull oil

A CHICORY "PAIN DE SUCRE" – *simply braised*

country ham, pig cheek jus, and black truffle.
Grilled toast, escarole salad, flat-leaf parsley, and mascarpone.

THE MOREL RAISED IN PROVENCE – *cooked in cream*

pear compote, lemon thyme, and raw celery.
Mizuna salad and thinly sliced pork belly, just warmed.

MAIN DISHES

PAK CHOÏ – *cooked in anchovy butter*

elephant garlic and samphire.
Girandoles with durum wheat, celery branch,
and Mediterranean shellfish. Roasted poultry jus.

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

turnip cooked in vintage tomato water. Riquette butter.
Pink radishes, picholine olives, and escabèche jelly.

GRAU DU ROI SQUID – *braised with spices and coffee*

broccoli and tiger prawn tartare,
rice gnocchi, mussels, and spring onion oil.

PITHIVIERS OF SARRIAN'S PIGEON – *and duck foie gras*

quince confit with black pepper, escarole salad.
Salmis jus
for two people

ROASTED LEG OF LAMB ON THE BONE – *sliced thinly*

served with lamb jus infused with fermented cocoa sap
homemade sauerkraut, kohlrabi, and shiitake mushrooms.

CHEESES

OUR SELECTION

our cheeses are aged by Lou Canesteou
24€ per personne

DESSERTS

MADONG CHOCOLATE - *hot-cold*

celery root and Melano Sporum truffle sorbet,
vanilla-infused Mousanne des Alpilles fruity olive oil.

PROVENCAL KIWI – *in a fruit salad*

with apple, parsley, and banana

THE AUREILLE MANDARIN AND JERUSALEM

ARTICHOKE – *in a choux pastry*

cream infused with beeswax.

THREE DISHES

only for lunch
90 €
wine pairing : 45€

FOUR DISHES

125 €
wine pairing : 60€

SIGNATURE MENU* – *five dishes*

according to my current preferences

180 €
wine pairing : 75€



VEGETARIAN MENU* – *five dishes*

according to my current preferences

145 €

**for all the guests*