

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.

VEGETAL

BEETROOT - *like a dried apple*

smoked butter, and fig juice.

PROVENÇAL BUTTERNUT SQUASH – *cooked like meat*

raw squash piccalilli and tangy shiso sauce.

SWISS CHARD – *Provençal-style*

almond praline.

MAIN DISHES

BLUE LOBSTER – *grilled*

tomato seed sauce.

VEAL SWEETBREADS – *seared*

frizzled onions, rich jus.

Served with bell pepper and tomato ratatouille.

FARM LAMB - *roasted*

stuffed and rolled saddle, confit cutlets, truffle bonbon.

Sweet onion confit with honey and lavender.

Smoked potato mousseline.

supplement of €35 per person.

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

modern Dugleré sauce.

THICK CUT OF LARGE TURBOT – *grilled*

bercy sauce and Bénédicte-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

MADONG 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.

ROASTED APRICOT - with rosemary

almond cream.

FOUR DISHES

125 €

wine pairing

Classic : 65€

Prestige : 150€

ONE OR MORE ADDITIONAL DISHES TO YOUR MENU

40€ per dish