

## STARTERS

### THE OYSTER WITH HERB SAUCE

slice of rye brioche bread and large-grain caviar.

### YOUNG LEEKS – *cooked in a crust*

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

### MEDITERRANEAN MACKEREL, DRUNKEN – *with*

#### *Garrigue Gin*

carrot and fennel kimchi with mild chili.  
Ice cream with fishbone cream and marigold.

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

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



## MAIN DISHES

### MEDITERRANEAN TURBOT FILLET WITH BROAD

#### *BEANS – grilled*

Pil Pil emulsion, squid bacon, and spinach shoots.  
Saffron-infused vegetable juice, murex, and lovage.

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

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

### VEAL SWEETBREAD – *smoked with hay*

compote of wilted greens and caramelized onions,  
beef stew juice and Mediterranean mantis shrimp juice.  
A spoonful of parsnip, apple, and caviar.

### MILK-FED LAMB SADDLE – *herb-roasted*

grilled chop.  
Peas, hazelnut, and chocolate jus.

## 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 PROVENCE RASPBERRY

grapefruit and garden herbs.

### THE PROVENCE STRAWBERRY

as tartare with olives, Swiss chard, lemon balm,  
and rhubarb fruit juice.  
As tarts, in ice cream, and sorbet.  
Pastry with caramels.

### THREE DISHES

only for lunch  
90 €  
wine pairing : 45€

### FOUR DISHES

125 €  
wine pairing : 60€

### FIVE DISHES

180 €  
wine pairing : 75€



### VEGETARIAN MENU

to discover on the menu  
145 €

*\*for all the guests*