

STARTERS

OYSTER - green

moistened with Provence herbs and coarse-grained caviar

YOUNG LEEKS – *cooked in a crust*

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

SHRIMP – *carpaccio*

Mediterranean shrimp in carpaccio, fresh almond milk with head juice and fig leaf oil

VEGETARIAN

FENNEL – *braised*

braised fennel from our vegetable garden, black lemon, basil and reduced juice

SKY AND EARTH

vegetable bouillabaisse and saffron rust: potato/ apples/ celery root/ lovage

MAIN DISHES

TUNA – *spinach*

potatoes broth, sardines and goat buttermilk

LOCAL FISHING – *fillet*

local fishing marinated fillet in tomato water. Compressed tomatoes, cooked herbs and garden green pepper

GUINEA FOWL – *des Alpilles*

nectarine, tarragon, elderberries in vinegar. Crispy thigh/ celery

PIGEON – *grain-fed*

blood pigeon, dried beet, fake pepper, chard and lemon confit. Rosemary salmis sauce

SWEETBREADS – *smoked and grilled*

raw seaweed / mediterranean langoustines. Fermented scallion juice supplement 25€

CHEESES

OUR SELECTION

selection of goat and lamb cheese from the Alpilles, our cheeses are aged by Lou Canestou - 22€ per personne

DESSERTS

APRICOT – *pits*

apricot / biscuit / pits / basil. Apricot and basil ice cream infusion

WHITE LADY – *black garlic*

«In the idea of a white lady» : black garlic / roasted artichokes/ verbena.

RASPBERRIES – *peppers*

gazpacho: raspberries / peppers / tagetes, pepper emulsion and sour goat- milk ice cream

I invite you to compose your own menu

TWO DISHES

only for lunch
60 €

THREE DISHES

87 €

FOUR DISHES

110 €

SURPRISE MENU – *five dishes*

according to my current preferences
145 €

VEGETARIAN MENU – *five dishes*

5 successive dishes of seasonal vegetables picked by our gardeners directly in the garden of the Domain
145 €