

## Four dishes menu

130 €

with wine pairing

Classic: 75€

Prestige : 150€

*un one or more additional dishes to your menu*

40€ per dish



## Starters

The Oyster from l'Étang de Thau with green herbs, slice of rye brioche bread, and large-grain caviar.

Spring onion baked in spent-grain crust.  
Lightly smoked monkfish with a hop vinaigrette.

Roasted rock octopus,  
lovage, tangy potato, and vegetable bouillabaisse jus.

Marinated horse mackerel fillet with senmaizuke radishes, basil and lentils.

## Vegetal

Beetroot, like a dried apple, smoked butter and fig juice.

Swiss chard, Provençal-style almond praline.

Baby artichoke, sage, and an emulsion of toasted leaves.

## Main Dishes

Red mullet fillet cooked with bacon and black garlic.  
Cuttlefish with spices and cauliflower.

Milk-fed lamb, grilled, with marjoram and anchovies.

Roasted rabbit and langoustines,  
Cherries, broad beans and green chili.

Pike-perch fillet glazed with jus, green peas,  
browned garlic, verbena, and carrot.

Grilled turbot fillet, Bercy sauce, fennel.  
Supplement of €25 per person.

## Cheeses

Our locally matured Alpilles goat cheeses crafted on-site by us.  
16€ per person

## Desserts

Chocolate, hot-cold celery root,  
celery stalk and yellow lemon.

Grapefruit from Provence, rose geranium and rosé Champagne.

Strawberries, fresh herb coulis and puff pastry arlette.

Dame Blanche, Madagascar vanilla.



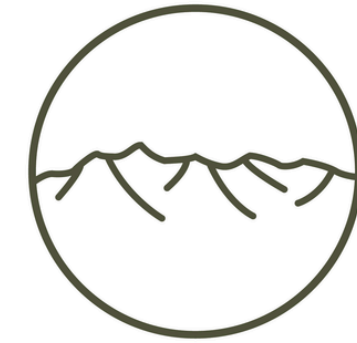
JARDIN EN PERMACULTURE  
DOMAINE DE MANVILLE



## *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.

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*Follow us and share your culinary experience on Instagram @laupihodomainedemanville*



L'AUPIHO  
DOMAINE DE MANVILLE

I invite you to freely compose your menu from my creations, guided by the seasons, the vegetable garden of our agroecological farm, and the work of our small producers. Let your desires guide you through a living menu, blending local cuisine with Flemish influences.

*Lieven Van Aken*

