

## STARTERS

### THE OYSTER FROM L'ÉTANG DE THAU WITH HERB SAUCE

slice of rye brioche bread and large-grain caviar.

### LEEK FROM THE GARDEN – *cooked in a crust*

leek from the garden cooked in a spent grain crust, smoked baby monkfish and hoppy vinaigrette.

### LAGOON CLAMS

carrots with meadow cumin, olive crumble.

### RED TUNA - *raw*

smoked tuberous root, lentil cream.

## VEGETAL

### BEETROOT - *like a dried apple*

smoked butter, and fig juice.

### SWISS CHARD – *provençal style*

almond praline.

### PEARLED GREEN PEAS – *raw*

sweet garlic, verbena, and pod emulsion.

## MAIN DISHES

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

modern Dugléré sauce and red shiso.

### VEAL SWEETBREADS – *seared*

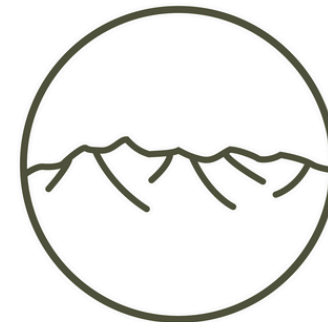
frizzled onions, rich jus,  
served with artichokes à la barigoule.

### PROVENCE MOREL – *stuffed with Swiss chard*

pork jus.

### TURBO FILLET – *silky*

zesty jus, baby fava beans, parsley, and barberries.



## 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 GREEN KIWI FROM PROVENCE

banana and parsley.

### THE STRAWBERRY FROM PROVENCE

pistachio, yogurt, and orange blossom.

### THREE DISHES

only for lunch

90 €

wine pairing

Classic : 50€

Prestige : 110€

### FOUR DISHES

125 €

wine pairing

Classic : 65€

Prestige : 150€

### ONE OR MORE ADDITIONAL DISHES

#### TO YOUR MENU

40€ per dish

Food and tea pairing : 60€