

APPETIZER

TRUFFLE - *white*

grilled bread, truffles, pear and ham - supplement 25€

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

MUSKY BUTTERNUT – *cooked in sea salt*

full-bodied mussel juice, roasted white cabbage, piccalilli, chili bull oil

VEGETARIAN



SKY AND EARTH

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

MAIN DISHES

SCALLOPS AND MACKEREL – *cooked on salt*

kale, clementine from Provence, caraway and crème de barbes

CALAMARI – *salmi of tentacles*

ceps, figs and clams

PIGEON – *tapped beetroot*

chestnut, blackcurrant and cannellone with Tomme des Alpilles

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 Canesteou - 24€ per personne

DESSERTS

APPLE - *green Chartreuse*

curdled milk / green apple / celery branch

WHITE LADY – *black garlic*

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

BLACK CHESTNUT – *like a crepe*

Caramel / citrus fruit

I invite you to compose your own menu

TWO DISHES

only for lunch

with the possibility of being served in less than one hour

60 €

THREE DISHES

90 €

FOUR DISHES

120 €

For all the guests, I propose

SURPRISE MENU – *five dishes*

according to my current preferences

160 €

VEGETARIAN MENU – *five dishes*

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

145 €