

Les déjeuners de L'ÉTÉ

From Thursday to Monday* (excluding Sunday, brunch day), enjoy a refined lunch on the terrace of the Domaine's courtyard, in a warm and friendly atmosphere where summer flavors blend with carefully selected local products.

*Open on Wednesdays from July 12 to August 16.

OUR STARTERS 30€

two starters of your choice per person, from our selection:

Fine green asparagus, meat jus and aged sherry vinaigrette, Parmesan shavings

Baked egg in a ramekin with tomato, lemongrass and spring onions

Stuffed zucchini flowers, fresh goat cheese with herbs

Fried catch of small local fish

Pointed snails in a spicy broth, rouille sauce

Carrot and spring vegetable terrine, Leccino olive tapenade

OUR PASTA 18€

Pasta of the day, on the blackboard

NOS PLATS

tout l'été, savourez notre sélection, inspirée des arrivages du jour.

Grilled cut of beef, daily availability. 32€

Grilled fish fillet, daily availability. 32€

Grilled shellfish, daily availability market price

Whole grilled fish, daily availability market price

This menu is indicative and reflects the spirit of our summer lunches. Each day, new specials are featured on the blackboard.

CHEESES & DESSERTS

Fresh goat cheese (brousse),
Domaine honey 12€

Marinated seasonal fruits 12€

Selection of ice creams and sorbets 12€

OUR SIDE DISHES of your choice

To accompany grilled meats and fish:

Greek-style marinated mushrooms

Oven-roasted potatoes

Lentils with pistou

Mesclun salad