

STARTERS

THE OYSTER FROM L'ÉTANG DE THAU - *with green herbs*

slice of rye brioche bread and large-grain caviar.

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

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

LANGOUSTINES – *raw and cooked*

red shiso and rapeseed.

RED TUNA - *raw*

basil and lentil cream.

VEGETAL

BEETROOT - *like a dried apple*

smoked butter, and fig juice.

PROVENÇAL BUTTERNUT SQUASH – *cooked like meat*

raw squash piccalilli and tangy shiso sauce.

SWISS CHARD – *Provençal-style*

almond praline.

KOHLRABI– *roasted with spices*

sherry fino cream.

MAIN DISHES

BLUE LOBSTER – *grilled*

bordelaise jus, beef marrow, and Jerusalem artichoke béchamel.

VEAL SWEETBREADS – *seared*

frizzled onions, rich jus.
Smoked potato mousseline.

WARM PIGEON PIE - *from Sarrians*

foie gras and black truffle.
Crisp mesclun salad.
For two guests, €25 supplement per person.

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

modern Dugleré sauce.



CHEESES

OUR SELECTION

Our locally matured Alpilles goat cheeses
crafted on-site by us.

16€ per personne

DESSERTS

CHOCOLATE - *hot-cold*

celery root, celery stalk, and yellow lemon.
Fruity olive oil and Madagascar vanilla.

PARSLEY - *from the garden*

kiwi, banana.

PEAR - *poached*

sage and verjuice.

FOUR DISHES

125 €

wine pairing

Classic : 65€

Prestige : 150€

ONE OR MORE ADDITIONAL DISHES TO YOUR MENU

40€ per dish