

STARTERS

THE OYSTER WITH HERB SAUCE

slice of rye brioche bread and large-grain caviar.

YOUNG LEEKS – *cooked in a crust*

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

A CHICORY – *simply braised*

country ham, pig cheek jus, and black truffle.
Grilled toast, escarole salad, flat-leaf parsley, and mascarpone.

GRAU DU ROI SQUID – *braised with spices and coffee*

broccoli and tiger prawn tartare,
rice gnocchi, mussels, and spring onion oil.



MAIN DISHES

MEDITERRANEAN TURBOT FILLET WITH BROAD BEANS – *grilled*

Pil Pil emulsion, squid bacon, and spinach shoots.
Saffron-infused vegetable juice, murex, and lovage.

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

turnip cooked in vintage tomato water. Riquette butter.
Pink radishes and picholine olives.

VEAL SWEETBREAD – *smoked with hay*

compote of wilted greens and caramelized onions,
beef stew juice and Mediterranean mantis shrimp juice.
A spoonful of parsnip, apple, and caviar.

MILK-FED LAMB SADDLE – *herb-roasted*

grilled chop.
Peas, hazelnut, and chocolate jus.

CHEESES

OUR SELECTION

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

DESSERTS

MADONG CHOCOLATE - *hot-cold*

celery root and Melano Sporum truffle sorbet,
vanilla-infused Mousanne des Alpilles fruity olive oil.

THE PROVENCE RASPBERRY

grapefruit and garden herbs.

THE PROVENCE STRAWBERRY

as tartare with olives, Swiss chard, lemon balm,
and rhubarb fruit juice.

As tarts, in ice cream, and sorbet.

Pastry with caramels.

THREE DISHES

only for lunch
90 €
wine pairing : 45€

FOUR DISHES

125 €
wine pairing : 60€

FIVE DISHES

180 €
wine pairing : 75€



VEGETARIAN MENU

to discover on the menu
145 €

**for all the guests*