

Four dishes menu

130 €

with wine pairing

Classic: 75€

Prestige : 150€

un one or more additional dishes to your menu

40€ per dish



Starters

The Oyster from l'Étang de Thau with green herbs, slice of rye brioche bread, and large-grain caviar.

Young garden leek baked in spent-grain crust.

Lightly smoked monkfish with a hop vinaigrette.

Langoustines from Britanny, raw and cooked, red shiso and rapeseed.

Purple sea urchin, squash and spiced jus.

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.

Kabayaki-style chard, black truffle from Provence.

€25 supplement per person.

Main Dishes

Blue lobster, grilled bordelaise jus, beef marrow and Jerusalem artichoke béchamel.

Veal sweetbreads, seared, grizzled onions and rich jus. Smoked potato mousseline.

Sarrians pigeon and black truffle rissole. Barbouille jus.

For two guests, €25 supplement per person.

The trout from Isle-sur-la-Sorgue, confit in olive oil. Modern Duglére sauce.

Cheeses

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

Desserts

Chocolate, hot-cold celery root, celery stalk and yellow lemon.

Parsley, from the garden, kiwi and banana.

Chestnut praline, orange floating island.

Dame Blanche, Madagascar vanilla.

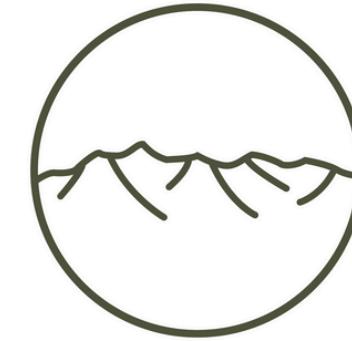


JARDIN EN PERMACULTURE
DOMAINE DE MANVILLE



Commitments

The Domaine de Manville works daily towards responsible luxury centered around permaculture, a concept aimed at creating ecosystems around nature and humans. We transmit our values every day through a comprehensive approach to waste valorization, active participation in the biodiversity of the Alpilles with our agro-ecological farm, and thus the development of short circuits on the Domaine's land or with our local producers.



L'AUPIHO
DOMAINE DE MANVILLE

I invite you to freely compose your menu from my creations, guided by the seasons, the vegetable garden of our agroecological farm, and the work of our small producers. Let your desires guide you through a living menu, blending local cuisine with Flemish influences.

Lieven Van Aken

