

STARTERS

THE OYSTER FROM L'ÉTANG DE THAU WITH HERB SAUCE

slice of rye brioche bread and large-grain caviar.

LEEK FROM THE GARDEN – *cooked in a crust*

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

LAGOON CLAMS

carrots with meadow cumin, olive crumble.

RED TUNA - *raw*

smoked tuberous root, lentil cream.

VEGETAL

BEETROOT - *like a dried apple*

smoked butter, and fig juice.

SWISS CHARD – *provençal style*

almond praline.

PROVENÇAL BUTTERNUT SQUASH – *cooked like meat*

raw squash piccalilli and tangy shiso sauce.

MAIN DISHES

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

modern Dugléré sauce and red shiso.

VEAL SWEETBREADS – *seared*

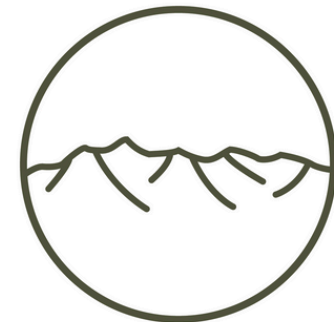
frizzled onions, rich jus,
served with artichokes à la barigoule.

PROVENCE MOREL – *stuffed with Swiss chard*

pork jus.

TURBO FILLET – *silky*

zesty jus, baby fava beans, parsley, and barberries.



CHEESES

OUR SELECTION

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

DESSERTS

MADONG CHOCOLATE - *hot-cold*

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

THE GREEN KIWI FROM PROVENCE

banana and parsley.

THE STRAWBERRY FROM PROVENCE

pistachio, yogurt, and orange blossom.

THREE DISHES

only for lunch

90 €

wine pairing
Classic : 50€
Prestige : 110€

FOUR DISHES

125 €

wine pairing
Classic : 65€
Prestige : 150€

ONE OR MORE ADDITIONAL DISHES TO YOUR MENU

40€ per dish

Food and tea pairing : 60€