Four dishes menu

130 €

with wine pairing

Discovery : 75€

Prestige : 150€

un one or more additional dishes to your mennu

40€ per dish

Starters

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

Garden leek baked in spent-grain crust.
Lightly smoked monkfish with a hop vinaigrette.

Roasted rock octopus,
lovage, tangy potato, and vegetable bouillabaisse jus.

Raw and cooked langoustines.
Red shiso and toasted rapeseed oil vinaigrette.

Vegetal

Beetroot, like a dried apple, smoked butter and fig juice.

Swiss chard, Provençal-style almond praline.

Eggplant confit overnight, red pepper and celery.

Vegetable bouillabaisse, tangy potatoes, and lovage.

Provence butternut squash cooked like meat.
Raw squash piccalilli and shiso aigrelette sauce.

Main Dishes

Red mullet fillet cooked with bacon and black garlic.
Cuttlefish with spices and cauliflower.

Milk-fed lamb, grilled, with marjoram and anchovies.

Grilled sweetbreads,
browned onions and rich jus.

Trout confit in olive oil.
Modern Dugléré 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.

Provence raspberries, elderflowers and tarragon.

Fig with spiced wine, blackcurrant granita.

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.

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Follow us and share your culinary experience on Instagram @laupihodomainedemanville

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