

STARTERS

THE OYSTER FROM L'ÉTANG DE THAU 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.

MEDITERRANEAN MACKEREL – *drunken*

carrot and fennel kimchi with mild chili.

Ice cream with fishbone cream and marigold.

SEA BASS FILLETS – *grilled*

cherry tomatoes, celery stalks, and roasted garlic.

XXL MEDITERRANEAN LANGOUSTINE – *cooked in salt*

cucumber, tarragon, and fennel flowers.

Head juice pressed.

extra of 25€ per person



MAIN DISHES

BLUE BRITTANY LOBSTER– *roasted with lemon thyme*

tender and crunchy romaine salad.

Ginger-infused head juice.

THE TROUT FROM ISLE SUR LA SORGUE – *confit*

marinated kohlrabi, arugula butter.

VEAL SWEETBREAD – *smoked with hay*

compote of wilted greens and caramelized onions, beef stew juice and squill.

Pan-seared king prawns from Grau du Roi.

PIGEONNEAU FROM SARRIANS – *braised*

spiced salmis juice and small crabs.

Cauliflower and rosa geranium.

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 RASPBERRY FROM CHÂTEAURENARD

grapefruit and garden herbs.

THE STRAWBERRY FROM AUREILLES

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
Classic : 50€
Prestige : 110€

FOUR DISHES

125 €
wine pairing
Classic : 65€
Prestige : 150€

FIVE DISHES*

180 €
wine pairing
Classic : 80€
Prestige : 190€



VEGETARIAN MENU

to discover on the menu
145 €

Food and tea pairing : 60€

**for all the guests*