

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.

THE GOLDEN MULLET – *Arblay garnish*

fresh cream, lemon, walnuts, and pigeon jelly.

SCALLOP - *with spinach*

mussels, potato, and seaweed.



MAIN DISHES

MILK-FED LAMB LEG - *thinly sliced*

sauerkraut, lamb's lettuce, and truffle.

Ham Delight, pear, and curry.

extra of 25€ per person

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

modern Dugléré sauce and red shiso.

FARM RABBIT AND LANGOUSTINES IN GRILLED LEEK WRAP

sauteed pholiota mushrooms with parsley.

PIGEONNEAU FROM SARRIANS – *braised*

spiced salmis juice and smashed beetroot.

SILKY RED MULLET

kale with rendered fat.

Cuttlefish salmis, capers, and olives.

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
supplement of €25 per person for the addition of
black truffle from Richerenches.

CHESTNUT SOUFFLÉ CAKE

Domaine's honey ice cream, and Amlou sauce.

THE ORANGE

saffron-infused Camargue rice roulade
with mâche salad.

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



VEGETARIAN MENU*

to discover on the menu
145 €

Food and tea pairing : 60€

**for all the guests*