



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

VEGETARIAN MENU

145€ per person

Tomato Sorbet - from my friend Ernesto,
with summer herbs from our garden

Beetroot - like a struck apple,
Infused juice with fig leaf, lemon, and smoked butter.

Swiss chard - Provençal style,
Almond praline.

Tomato - cooked in tomato syrup
Lemongrass and raw yellow nectarine

Spinach - in ravioli,
Goat cheese and fine herbs.
Potato and rosemary broth.

Eggplant - cooked in the embers,
Barley, oyster mushrooms, and sweet pepper.

Watermelon, apricot compote,
Rosemary, and green chili.

The peach - poached,
Verbena and capers.