



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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## VEGETARIAN MENU

145€ per person

Fennel cooked with coriander seeds,  
Citrus vinaigrette and Mexican tarragon oil.

Swiss chard - Provençal style,  
Almond praline.

Beetroot - like a pomme tapée,  
Fig leaf infused juice, lemon, and smoked butter.

Golden Ball Turnip - roasted over embers,  
Homemade curry and yellow wine sauce.  
Broccoli,  
Vegetable dashi and mild chili.

Provençal Butternut Squash – cooked like meat.  
Raw squash piccalilli and tangy shiso sauce.

Green Hana Yuzu Sorbet,  
Fruity green olive oil and basil.

Orange,  
Saffron-flavored Camargue rice roulade cake  
and lamb's lettuce salad.

Smoked Chocolate served warm and cold,  
Celery, lemon, and truffle.  
Fruity olive oil and Madagascar vanilla.