

## STARTERS

### THE OYSTER FROM L'ÉTANG DE THAU - *with green herbs*

slice of rye brioche bread and large-grain caviar.

### SPRING ONION FROM THE GARDEN – *cooked in a crust*

spring onion from the garden cooked in a spent grain crust, smoked baby monkfish and hoppy vinaigrette.

### LAGOON CLAMS

carrots with meadow cumin, olive crumble.

### RED TUNA - *raw*

smoked tuberous root, lentil cream.

## VEGETAL

### BEETROOT - *like a dried apple*

smoked butter, and fig juice.

### TOMATO – *shrimp*

kalamansi citrus..

### ROMAINE – *salad*

lemon and basil.

## MAIN DISHES

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

modern Dugléré sauce and red shiso.

### VEAL SWEETBREADS – *seared*

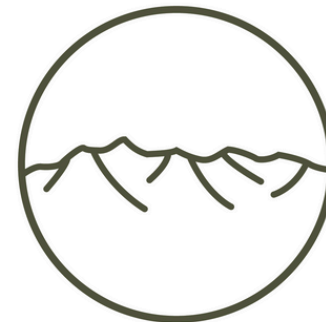
frizzled onions, rich jus,  
served with artichokes à la barigoule.

### PROVENCE MOREL – *stuffed with Swiss chard*

pork jus

### LARGE LANGOUTINES – *pan-seared*

green apple and potato.  
Vegetarian bouillabaisse jus with lovage.



## 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

anise hyssop, arlette pastry, and elderflower cream.

### THE STRAWBERRY FROM PROVENCE

pistachio, yogurt, and orange blossom.

### FOUR DISHES

125 €

wine pairing

Classic : 65€

Prestige : 150€

### ONE OR MORE ADDITIONAL DISHES TO YOUR MENU

40€ per dish