

## STARTERS

### OYSTER - *green*

moistened with Provence herbs and coarse-grained caviar

### YOUNG LEEKS – *cooked in a crust*

young garden leeks cooked in a spent grain crust, smoked  
baby monkfish and hoppy vinaigrette



### THE BEET – *like a smashed apple*

infused juice with fig leaf  
lemon / smoked butter



### THE RIPE EGGPLANT FROM OUR GARDEN – *roasted with grape leaves*

wild mushrooms, walnut oil,  
marinated raw eggplants with thyme and verjus



### SKY AND EARTH

vegetable bouillabaisse and saffron rust: potato / apples/  
celery root / lovage

### ALBA WHITE TRUFFLE

potato, chives, crispy chestnut and bottarga from Martigues  
served with an onion jus  
supplement 40€ - 4g of white truffle

## MAIN DISHES

### MUSKY SQUASH – *prepared like a meat*

piccalilli / citrusy sour, mussels  
and shiso / spicy bull oil

### MEDITERRANEAN SEA BASS – *grilled*

kale and candied seaweed, sesame  
sautéed baby squids with garlic

### GRAIN-FED PIGEON – *from Sarrians*

sweet candied onions, tuberous vegetable juice with sage,  
pigeon ham cannelloni

### ROASTED LEG OF LAMB ON THE BONE – *sliced thinly*

served with lamb jus infused with fermented cocoa sap  
homemade sauerkraut, kohlrabi, and shiitake mushrooms  
supplement 25€

### MEDITERRANEAN SEASHELLS – *with green onion cream*

hazelnut milk, Daurikus caviar,  
intensely vibrant lemon reduction

## CHEESES

### OUR SELECTION

selection of goat and lamb cheese from the Alpilles, our cheeses are aged by Lou Canesteou - 24€ per personne

## DESSERTS

### FALL TRUFFLE - *hot-cold*

celery root and Madong chocolate

### APPLE – *cooked and raw*

blueberries / buckwheat / ginger  
molasses marc juice

### PEAR – *cooked in quince syrup*

rose geranium / Provence almonds

I invite you to compose your own menu

### TWO DISHES

only for lunch

*with the possibility of being served in less than one hour*

60 €

### THREE DISHES

only for lunch

90 €

### FOUR DISHES

120 €

For all the guests, I propose

### SURPRISE MENU – *five dishes*

according to my current preferences

160 €

### VEGETARIAN MENU – *five dishes*

5 successive dishes of seasonal vegetables picked by our gardeners directly in the garden of the Domain

145 €