

-MAKE UP YOUR OWN MENU ACCORDING TO YOUR APPETITE-

*Menus served only for lunch,
mineral water (50cl per person) included*

Menu 62 €

Amuse-bouche

1 Starter

1 Main course

1 Dessert

Menu 82 €

Amuse-bouche

2 Starters

1 Main course

1 Dessert

Coffee or Tea

Menu 97 €

Amuse-bouche

2 Starters

2 Main courses

1 Dessert

Coffee or Tea

THE WINE BY THE GLASS SELECTED BY THE CHEF SOMMELIER

White wines

Luberon, « La Ciboise »

M. Chapoutier 2015 11 €

Vin de Pays du Var, « Imbroglia »

Domaine la Martinette 2016 14 €

Red wines

Ventoux,

Paul Jaboulet Aîné 2015 11 €

*Vin de Pays des Bouches du Rhône,
« Gueule de Loup »*

Domaine de Roquefort 2015 14 €

COLD STARTERS

GASPACHO

of tomato with multicoloured sweet peppers and golden croutons

FOIE GRAS

of duck, natural in a terrine

CRAB

with avocado, Granny Smith and tomato coulis (suppl. 5€)

OCTOPUS

carpaccio, marinated with spices and lime

SMOKED SALMON

from Scotland served with crispy country bread

HOT STARTERS

ARTICHOKE

roasted and unctuous covered with a chickpea and turmeric cappuccino

WHITE BEANS

in a Barolo vinegar dressing with a soft-boiled egg and chorizo

MAIN COURSES

RED MULLET

seasoned with Kampot black pepper

POLLACK

shellfish juice lightly creamed with spring vegetables and chanterelles

SEA BASS

salamander grilled fillet with rosemary (suppl.15€)

CALF SWEETBREADS AND KIDNEY

pan-fried golden brown with mushrooms and parsley

FREE RANGE GUINEA FOWL

Teriyaki style, small onions and spinach shoots with wasabi

VEAL

hanger steak with shallots, baby potatoes

BEEF

tenderloin, à la plancha, with pepper sauce (suppl. 10€)

CHEESES AND DESSERTS

THE LOCAL CHEESE SELECTION

THE TROLLEY OF DESSERTS, ICE CREAM AND SORBET OF THE DAY