

-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 2017 12 €

Côtes-de-Provence « Valérie »

Saint-André de Figuière 2017 15 €

Red wines

Ventoux,

Paul Jaboulet Aîné 2017 12 €

Faugères « Les moulins »

Domaine Cottebrune, P. Gaillard 2015 15 €

COLD STARTERS

FOIE GRAS

of duck, natural in a terrine

AVOCADO

and salmon tartare, shiso leaves

OCTOPUS

carpaccio, marinated with spices and lime

SMOKED SALMON

from Scotland served with crispy millstone bread

HOT STARTERS

CEPS

served on an eggplant caviar, soft boiled egg and Iberico ham (suppl.5€)

SCALLOP

pan-fried with fregolas pasta and a light coral cream sauce (suppl.10€)

SHRIMPS

in velouté with shiitake mushrooms

MAIN COURSES

SALT COD

stewed in lemon and confit vegetables, gratinated unctuous polenta

JOHN DORY

served on a slow-simmered tomato and coriander broth (suppl.10€)

SEA BASS

fillet grilled in salamander with rosemary (suppl.15€)

CALF SWEETBREADS AND KIDNEY

pan-fried golden brown with mushrooms and parsley

CHICKEN WINGS

einkorn risotto and snow peas

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