

-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 2016 12 €

I.G.P. Var, « Rollier »

Domaine la Martinette 2016 15 €

Red wines

Ventoux,

Paul Jaboulet Aîné 2015 12 €

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

Domaine de Roquefort 2015 15 €

COLD STARTERS

TOMATO

gazpacho with avocado and burrata

FOIE GRAS

of duck, natural in a terrine

SALMON

tartare in a fresh summer salad

OCTOPUS

carpaccio, marinated with spices and lime

SMOKED SALMON

from Scotland served with crispy country bread

HOT STARTERS

GREEN PEA

in a delicate almond velouté, spring onion jam with fresh mint

CEP

provençal style in puff pastry, Barolo vinegar (suppl. 5€)

MUSSELS

cooked in a Madras curry soup

MAIN COURSES

HADDOCK

in a crispy fillet, spicy emulsion

COD

in a Minestrone flavored broth

SEA BASS

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

CALF SWEETBREADS AND KIDNEY

pan-fried golden brown with mushrooms and parsley

DUCKLING

breast with cherry confit and fresh almonds

LAMB

saddle with eggplant roll in a Mediterranean style

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