

-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 €

Vin de Pays du Var, « Imbroglia »

Domaine la Martinette 2016 15 €

Red wines

Ventoux,

Paul Jaboulet Aîné 2016 12 €

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

Domaine de Roquefort 2016 15 €

COLD STARTERS

FOIE GRAS

of duck, natural in a terrine

CRAB

in a green asparagus salad flavored with lemon balm (suppl. 5€)

OCTOPUS

carpaccio, marinated with spices and lime

SMOKED SALMON

from Scotland served with crispy country bread

SEABASS

in an unctuous tartar with guacamole (suppl. 10€)

HOT STARTERS

GREEN PEA

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

WHITE ASPARAGUS

served on a bed of miso emulsion, young shiso leaves and Espelette pepper

EGG

soft-boiled egg cooked in a tagine of eggplant and cumin

MAIN COURSES

RAY WING

young spring vegetables, braised spinach with saffron

RED MULLET

seasoned with Kampot black pepper

COD

in a broad bean, morel and grilled onion broth

CALF SWEETBREADS AND KIDNEY

pan-fried golden brown with mushrooms and parsley

DUCKLING

breast spiced with Timut pepper, roasted pear and coriander

VEAL

old-fashioned blanquette served with a black sesame rice

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