

-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 12 €

Vin de Pays du Var, « Imbroglia »

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 2016 15 €

COLD STARTERS

FOIE GRAS

of duck, natural in a terrine

CRAB

with tabbouleh, citrus olive oil (suppl. 5€)

OCTOPUS

carpaccio, marinated with spices and lime

SMOKED SALMON

from Scotland served with crispy country bread

HOT STARTERS

EGG

poached in red wine, peppered bread and smoked bacon

SALSIFY

on a red miso hummus, hazelnut emulsion

SCALLOPS

panfried with fregolas pasta and a light coral cream sauce (suppl. 10€)

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

the cheek slow-cooked with black olives

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