

Starters

The essential:

Half-Cooked Duck Foie Gras Terrine, Mixture of Young Shoots
and Fresh Herbs, Organic Bread with Vegetable Charcoal (The Bread of the Earth)
17.50€

Back to School Flavors:

Snails (Ferme de Valanques) Eggplant caviar in Croustade
14.50€

Iodine

Crab Ravioli with Lemon Curry
Shellfish Emulsion
14.50€

Dishes

Sea side:

Saint Pierre Roasted in Potato Leaf
Leek and Candied Leek with Citrus Juice and Ginger
28.50€

Land side:

Beef Cheek Candied with Luberon Wine,
Girolles and Gnocchi of Potimarron
28.5€

Desserts

"I can't... I have Cheese":

Selection of Fresh Goats (Pampilles et Barbichette - La Tour d'Aigues)
and its Olive oil with flavors of the Luberon

12.50€

"Too bad... I'm going to let myself be tempted":

Pavlova with Roasted Figs with Honey (L'Epouvantable), Chantilly Cream
with Mascarpone,

9.50€

"Trust us, the Kitchen takes care of everything"

Delicacy made according to inspiration and the Market

9.50€

"I let myself be tempted...":

Poached pear Belle Hélène way, Intense Chocolate and Vanilla Ice Cream

9.50€

"What if we went to Italy on a whim?":

Lemon Frozen Emulsion

Madeleine with Honey (L'Epouvantable Grambois)

9€ (Extra Charge Limoncello 3€)

"I promise, tomorrow I'll go on a diet":

"Very" Gourmet Coffee or Tea

11.50€

Menu Pitchoun (- 11ans)

Viande ou Poisson Frais selon le Marché
Moelleux au Chocolat ou Crème Glacée

1 boisson Soft

15€

