

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€ (+5€ if in Menu)

Some freshness

Salmon Tataki - Chimichurri Sauce from Provence
(Candied Tomato, Basil, Thyme...)

14.50€

Dishes

Sea side:

Large Shrimp Flambées with Cognac,
Fregola Sarda in Risotto with Crustacean Cream

29€

Land Side:

Grilled Veal Chop and Gremolata
Braised Sucline, Candied Grappa Tomato

31€ (+3€ if in Menu)

Provençal Lamb Packets and Feet according to Belle Maman's recipe

27.50€

Pasta Paccheri De Cecco with Truffle (Tuber Aestivum from Maison Sube) and
Peccorino

25€

Desserts

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

Refined and Fresh Goat Cheese and Olive Oil (*La Tour d'argues Pampilles et Barbichette*) 12.50€ (+3€ if in Menu)

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

Pavlova with Red Fruits, Mascarpone Whipped Cream, Pollen Rain
(L'Epouvantable Grambois)

10€

"What if happiness was at the end of the spoon?":

Lightly Milk Flower Frozen Emulsion Madeleine with Honey

10€

"Trust us, the Kitchen takes care of everything"

Delicacy made according to inspiration and the Market

10€

"I decidedly have no Will...":

Dark Chocolate and Wild Blueberries Mousse

10€

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

"Very" Gourmet Coffee or Tea

12.50€ (+3€ if in Menu)

Menu Pitchoun (- 11ans)

Fresh Meat or Fish depending on the Market

Chocolate Cake or Ice Cream

1 soft drink

15€

