

## 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€

Smoked scallop carpaccio Watercress emulsion - Pomegranate wine  
14.50€

Leek Vinaigrette revisited Nori Leaf - Fried Leek Chiffonade  
13.50€

## Dishes

### Sea side:

Squid Stuffed with Herbs and Delights of the Sea  
Simmered with Spelt  
Saffron and Candied Lemon  
28€

### On the Land Side:

Beef Chuck Cooked in Low Temperature - Full-bodied juice with Luberon  
Wine Endive and Walnut Tatin - Glazed Carrot  
27.50€

Provençal Lamb Packets and Feet according to Belle Maman's recipe  
27.50€

# Desserts

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

Brie de Meaux AOP with Raw Milk with Flamed Apples with Calvados and  
Walnuts  
12.50€

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

Pavlova with Exotic Fruits, Mascarpone Whipped Cream, Pollen Rain  
(L'Epouvantable Grambois)  
10€

"Trust us, the Kitchen takes care of everything"

Delicacy made according to inspiration and the Market  
10€

"I decidedly have no Will...":

Gourmet Profiterolle with Madagascar Vanilla Ice Cream and Chocolate Sauce  
10€

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

"Very" Gourmet Coffee or Tea  
11.50€

## Menu Pitchoun (- 11ans)

Fresh Meat or Fish depending on the Market  
Chocolate Cake or Ice Cream  
1 soft drink  
15€

