

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€

Some freshness

Tomato Tartare with Basil
Stracciatella and Avocado Sorbet with Olive Oil
14.50€

Dishes

Sea side:

Bourride of Lotte with saffron our way served with its Rouille
(garlic mayonnaise)
29€

Cecco Linguine with Blue Lobster
(min 2 people - on order 48 hours before - during class)

Land Side:

Lamb barrel with Thyme Flower, Full-bodied Juice
Barigoule of Purple Artichokes Provençale
28.50€

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

Desserts

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

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

"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
11.50€

Menu Pitchoun (- 11ans)

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

