

## *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€

Hot Cold Peas and Broad Beans with Manzanilla, Straciatella, Toasted Twine  
with Spring Onions  
14.50€

## *Dishes*

### *Sea side:*

Octopus with Fresh Tomatoes Provençal Style  
Taglioni with Squid Ink  
28€

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€

## "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€

