

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:

Velouté of Jerusalem artichokes, chanterelles and Foie Gras salpicons
15.50€

Iodine

Crab Ravioli with Lemon Curry
Shellfish Emulsion
14.50€

Dishes

Sea side:

Roasted Monkfish,
Favouilles Bisque and Rouille Tartine
28.50€

Land side:

French Rack of Lamb in a Herb Crust Barigoule of Purple Artichokes with
Guanciaie
29€

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 Red Fruits, Mascarpone Chantilly Cream

8.50€

"Trust us, the Kitchen takes care of everything"

Delicacy made according to inspiration and the Market 9.50€

"I let myself be tempted...":

Half-Fig, Half-Grape with Cardamom, Fig Violet Sorbet

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€

