

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 Poached Egg, Toasted Twine with
Spring Onions
14.50€

Dishes

Sea side:

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

dn the Land Side:

Beef Chuck Cooked in Low Temperature - Full-bodied juice with Luberon
Sweet Potatoes
27.50€

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 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€

