

CARTE

The products on the menu come from our neighbours, market gardeners, livestock farmers, fishermen, winegrowers...
For the life of our countryside, because they are fresh, for a reduced environmental impact.

Starters

Breaded soft-boiled egg with pouring heart from Bilange farm,
smoked leek, walnut oil vinaigrette and parmesan espuma. 15€

Mediterranean sea bream tartare,
chives, lemon oil, shallot and balsamic sorbet. 18€

Sweet onion confit stuffed with veal,
fresh basil and pine nuts, reduced cooking juices. 17€

Main courses

Selection from the garden,

seasonal vegetables with the flavours of the garrigues.

18€

Duck breast from Gubernat farm,

broad beans, snow peas with parsley, romanesco cabbage and red onion pickles.

27€

Organic Camargue beef flank steak,

roast ratte potatoes, market vegetables, red wine and shallot sauce.

24€

Hake snack from the Grau du Roi tidal station,

panisse fries, green peas cream, asparagus tips and yuzu sauce.

26€

Cheese

A selection of regional cheeses,
matured by Vincent Vergne, MOF.

13€

Desserts

Iced finger,
salted peanuts, Camargue honey, dulcify glaze.

11€

Crunchy tartlet,
creamy praline with almonds and hazelnuts.

11€

Delicious pistachio and strawberry,
pistachio in a soft sponge cake and cream, fresh and jelly local seasonal strawberries.

12€

Drinks not included | Prices in euros | Taxes and service included