

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

Local tomato stuffed with tomato, pineapple and green zebra tartar,
fresh basil and walnuts, burrata espuma and acid jelly. 16€

Pissaladière-style tartlet,
onion confit with cumin and parmesan shortbread, red mullet in escabeche and rocket salad. 18€

Mini caillette of poultry provençal style from the Cognac farm,
local melon gazpacho with Muscat and acid white peach. 15€

Main courses

Selection from the garden,

seasonal vegetables with the flavours of the garrigues.

18€

Organic Camargue beef steak grilled on the plancha,

roasted baby romaine, seasonal radishes, glazed carrots and snow peas, Sichuan pepper sauce.

24€

Rack of lamb from the Alpilles in a basil crust,

roasted "mitraille" potatoes sautéed with parsley, and rich lamb jus.

29€

Roasted meagre fillet from Le Grau du Roi,

zucchini flower stuffed with seasonal mini ratatouille and squid, tomato condiment and Villevieille lemon olive oil.

26€



Cheese

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

13€

Desserts

Pavlova,
elderflower-infused Chantilly, fresh and cooked blackcurrant, and Saint-Germain granita.

11€

Seasonal apricot macaron,
served with herb gel and garden herb sorbet.

12€

Strawberry and basil soup,
crispy almond tuile, and tartare of seasonal fresh strawberries.

12€

