



CARTE


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€

Gourmet Menu

Starter

Summer salad of crunchy vegetables,
eggplant caviar, slow-cooked “perfect” egg, and pearled balsamic vinaigrette.

Main Courses

Pan-seared trout fillet from Le Vigan,
yellow and green zucchini tagliatelle with lemon and basil, Genevoise sauce.

or

Ballotine of chicken from Cognac farm,
green parsley potato mousseline, summer truffle shavings, and hunter-style sauce.

Cheese

Plate of three regional cheeses,
matured by Vincent Vergne, Meilleur Ouvrier de France.

Dessert

Frozen lemon finger,
rosemary crumble, and white chocolate glaze.

Starter-Main course-Dessert: 40.00€ttc
Starter-Main course-Cheese-Dessert: 49.00€ttc