

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

Provençal vegetable tian,

Tomato compote and shortcrust pastry, parmesan, basil sauce.

18€

Beef carpaccio, Italian style,

Parmesan pesto and candied tomatoes, goat cheese mousse and arugula with lemon olive oil .

16€

Lobster tartare,

Tzatziki-style, red onion and cucumber, garlic Bavarian cream, cucumber water jelly "Noa".

22€

Main courses

Selection from the garden,

seasonal vegetables with the flavours of the garrigues.

18€

Roasted prawns with Parsley and Garlic,

Pepper basquaise, garlic butter, curry bread chips.

24€

Organic “smacked” beef skewers,

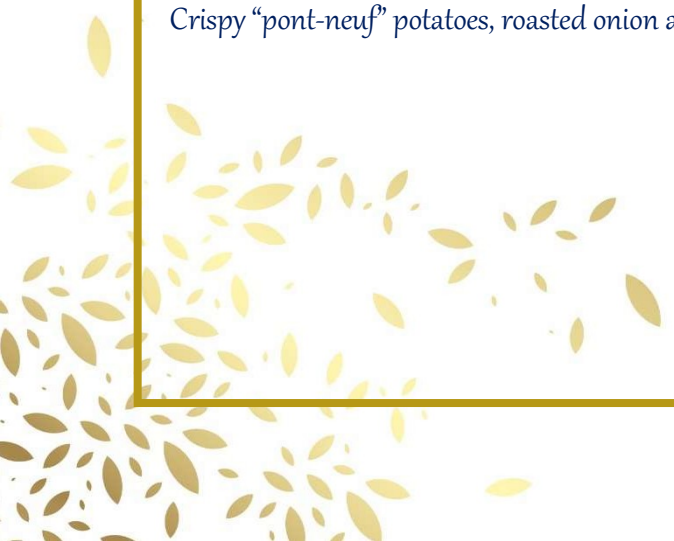
Oven-roasted potatoes and seasonal vegetables. Chive sauce.

29€

Bull filet, tournedos style

Crispy “pont-neuf” potatoes, roasted onion and leek, tangy carrot gel.

26€



Cheese

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

13€

Desserts

*Dôme-style entremets,
Raspberry mousse and isert, pistachio financier and shortbread.*

12€

*Chocolate baba,
Spiced rum syrup "Kraken" spiced ice cream and whipped cream, cocoa gel.*

12€

*Our homemade vream puff,
Blackberry compote and sorbet, mint whipped cream.*

12€

