

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,

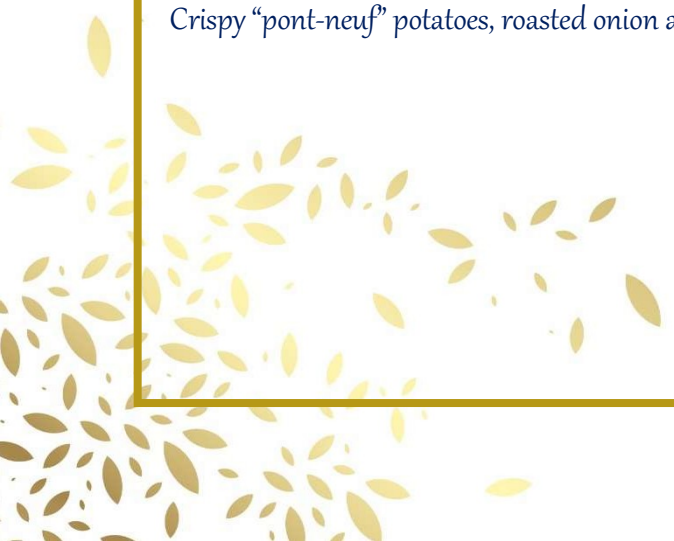
Oven-roasted potatoes and seasonal vegetables. Chive sauce.

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€



Gourmet Menu

Starter

Sauteed baby cuttlefish with parsley -garlic butter,
Tomato water served like gazpacho, diced tomato, cucumber, onion, and squid ink bread crisps.

Main Courses

Mediterranean sea bass fillet,
Glazed carrot with blood orange juice, passion fruit emulsion, and tangy jelly.

or

Pan-fried pork belly “of Crau”,
Stuffed piquillo peppers, dicted zucchini and chorizo, saffron emulsion.

Cheese

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

Dessert

Poached white peach with garden herbs,
Almond granola, cheese sorbet and espuma.

Starter-Main course-Dessert: 40.00€ttc

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