

## 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