



Gourmet Menu

Starter

Organic farm egg scramble from Ferme du Bilange served as an espuma,
crispy kale, grilled and pickled shiitake mushrooms.

Main Courses

Roasted trout fillet,
Jerusalem artichoke purée and crispy chips, roasted tuberous nasturtium, cockle juice emulsion.

Or

Slow-cooked shredded shoulder of Alpilles lamb,
cromesquis style, creamy sweet potato, turnip pearls and pink radish, date gel, saffron butter.

Cheese

Selection of three regional cheeses,
aged by Vincent Vergne, Meilleur Ouvrier de France.

Dessert

Light rice pudding,
pecan nut crumble and praline.

Starter–Main–Dessert: €40.00 incl. VAT

Starter–Main–Cheese–Dessert: €49.00 incl. VAT

Drinks not included

Prices in euros – taxes and service included