



À LA CARTE

The ingredients on our menu come from neighbouring growers, breeders, fishermen and winemakers...

Supporting our countryside with fresh local produce while reducing environmental impact.

Starters

Lightly pan-seared lobster,
Cucumber carpaccio, garlic-infused cream
and tangy gel.

17€

Bluefin tuna tartare,
sesame oil and lime marinade,
pollen and fresh coriander.

16€

Slow-roasted vegetable terrine,
basil ice cream and pesto crumble.

14€

Main Courses

Flaked cod fillet,
crushed potatoes with olive oil,
vitelotte potato sphere, rockfish reduction.

22€

Roasted organic Camargue AOP bull fillet,
carrot variations,
carrot-coriander gel.

32€

Creamy risotto,
yellow and green zucchini duo, basil and lime.

17€



Cheeses

House-marinated Pélardon goat's cheese,
with rosemary, pink peppercorns
and baby mesclun dressed with walnut oil.

9€

Selection of regional cheeses,
matured by Vincent Vergne, Best Craftsman of France.

13€

Desserts

Peach poached with garden herbs,
meringue and whipped fromage blanc.

10€

Raspberries and pistachios,
in different textures.

10€

Lemon and basil tart,
white chocolate.

11€

Children's Menu

Main Courses

Breaded chicken strips or fish nuggets,
served with fries

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Beef burger patty
& French fries

Dessert

Chocolate brownie & vanilla ice cream

Up to 12 years old – Main course & dessert €15

Drinks non included

Prices in euros

Taxes & service included