



Gourmet Menu

Starter

Thinly sliced melon with pink peppercorns,
prosciutto ribbons.

Main Courses

Mediterranean sea bass fillet,
seasonal vegetables and extra virgin olive oil.

Or

Filet mignon from La Crau,
seasonal vegetables and green peppercorn sauce.

Cheese

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

Dessert

Red berry soup,
whipped cream and almond tuile.

Starter—Main Course—Dessert: €40.00 incl. VAT

Starter—Main Course—Cheese—Dessert: €49.00 incl. VAT

Drinks not included

Prices in euros — Taxes and service included