



LE MAS DES HERBES BLANCHES

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Room Service

STARTERS

Rockfish soup traditional rouille sauce and bread croutons	16 €
Terrine of duck foie gras and Camargue salt fig chutney	30 €
Red Label Salmon gravlax beetroot, tartare sauce	21 €
Green asparagus of Mallemort leek, parmesan chips, hazelnut dressing	25 €
Burrata colored tomatoes variety, fresh basil	22 €
Houmous, Baux-de-Provence olive oil and sesame oil lemon zest	19 €

GARNISHES

Green vegetables with olive oil and Camargue salt	10 €
French fries	10 €
Fresh green salad	6 €

ALL DAY SNACK 24H/24H

Smoked salmon toasts and half-salt butter	28 €
Fines slices of Serrano ham	28 €
Goat bagel dried tomatoes, tapenade, mixed green salad with balsamic vinegar	21 €

MAIN COURSES

Beef fillet mashed potatoes with chives and olives of Nyons, meat juice with basil pesto	40 €
Sea bass fillet candied sweet peppers with garlic and ratatouille juice	35 €
Risotto with Camague rice and parmesan cheese grilled king prawns, shell juice foam	31 €
Small spelt of Sault with zucchini fresh herbs, candied cherry tomatoes and local olive oil	20 €
Rigatoni de Cecco bolognese sauce and parmesan cheese	22 €
Le Mas Burger french fries	26 €

DESSERTS

A choice of matured cheeses	20 €
Curd cheese plain or Local honey	8 €
Red berries bowl homemade pistachio chantilly cream	12 €
Whole milk vanilla rice pudding poached pear with cinnamon	12 €
Valrhona 74% dark chocolate feuilletine soft biscuit	14 €
Crispy strawberry pie candied strawberries, lemon verbena and whipped cream	12 €

Net prices, taxes and service included.
Excessive drinking is dangerous for the health,
to be consumed with moderation