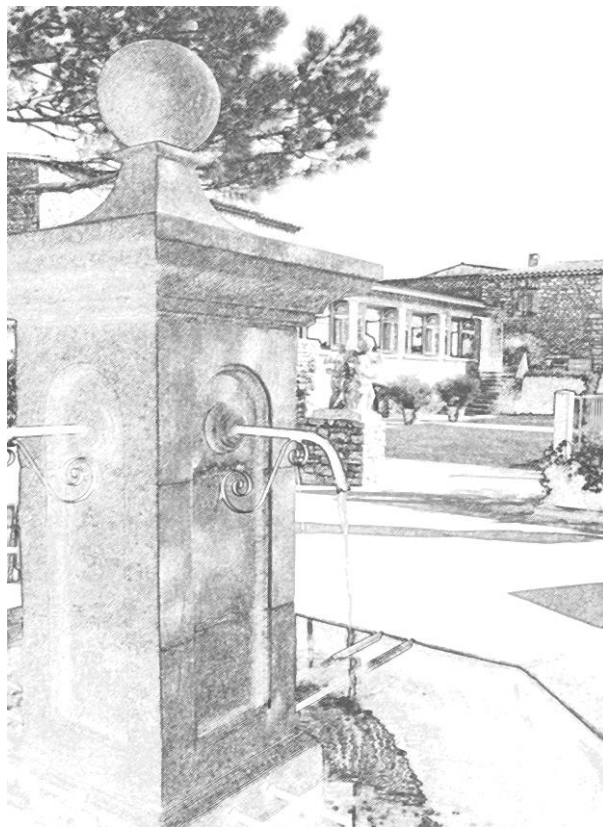


LE CAFÉ DE LA FONTAINE



All our products are locally sourced and come from sustainable agriculture.

All our meats are raised and processed in Provence.

MENU

Asparagus, orange and star anise hollandaise, trout eggs.

or

Fennel bulb in samphire marinade.

Lamb shank from the Alpilles,
potato and celery purée with cardamom,
tomato-thyme jus, roasted turnips.

or

Bourride, fresh catch,
Crunchy vegetables from our market gardeners,
Black fruity olive oil.

Lemon freshness and verbena from the garden.

or

Black forest with Joucas cherries and Carpentras strawberries.

or

Vanilla floating island with popcorn.

or

Vanilla Caramel Flambée Cream.

Served only during lunchtime

2-course Menu (Starter – Main course or Main course – Dessert)

49.00€

Served for both lunch and dinner

4-course Menu (Starter – Main course – Cheese – Dessert)

65.00€

A LA CARTE

TO START...

Chilled green asparagus gazpacho, mint-infused, with fresh herb goat cheese.	20 €
Our Caesar salad.	21 €
Our Niçoise-inspired salad.	23 €
100% Iberico Bellota Ham from Maison Torrencinas.	38 €

TO FOLLOW...

House Lucedio risotto with vegetables from our garden (vegetarian).	33 €
Tagliatelle (Tomato, butter, or bolognese).	28 €
Grilled Angus ribeye steak, fries, salad.	42 €
Lamb shank from the Alpilles, potato and celery purée with cardamom, tomato-thyme jus, roasted turnips.	38 €
Guinea fowl leg stuffed with whisky, raisins, potato and leek mille-feuille.	31 €
Fish of the day according to our arrival, vegetables, pilaf rice, white butter sauce.	38 €

ON THE GO...

<u>CLUB SANDWICH :</u>	21 €
Your choice: Chicken Bacon or Chicken or Bacon or Salmon or Vegetables.	

<u>WRAP :</u>	21 €
Your choice: Smoked Salmon and Cucumber or Vegetarian.	

<u>OUR RILLETTE :</u>	20 €
Lamb rillettes with dried figs.	

<u>OUR PÂTÉ :</u>	15 €
Wild boar pâté with juniper and four spices.	

<u>OUR SNAILS :</u>	
From Roussillon, in gourmet shells.	per 6 14 €
	per 12 25 €

TO FINISH...

Baker's bread, assortment of goat cheeses.	18€
Black forest with Joucas cherries and Carpentras strawberries.	18 €
Lemon freshness and verbena from the garden.	18 €
Vanilla floating island with popcorn.	18 €
Vanilla Caramel Flambée Cream	18 €