



MENU



Gravlax of Sorgue Trout, lightly smoked, with fresh and toasted almonds,
and sun-kissed citrus

OR

Plant-based ceviche of beetroot, watermelon and pomegranate,
with marinated tofu croquesquis

OR

Aubergine, peppers and tomatoes with crispy sweet onions,
zucchini pickles

Seven-hour lamb “Charlotte”, with a fricassée of Sault petit épeautre
and a Puttanesca-style sauce

OR

Roasted monkfish bourride,
Provençal style

OR

Stuffed guinea fowl leg,
potato and leek mille-feuille with verbena

Lemon and garden verbena freshness

OR

Seasonal fruit tartlet with pistachios

SERVED ONLY DURING LUNCHTIME

2 Course Menu (Starter – Main course or Main course – Dessert) €44

SERVED FOR BOTH LUNCH AND DINNER

3 Course Menu (Starter – Main course – Dessert) €54

4 Course Menu (Starter – Main course – Cheese – Dessert) € 60

CHILDREN’S MENU (Main course – Dessert) €27

Grilled poultry from Monsieur Ponce’s farm

or

Market fish with olive oil

Side of your choice: fries, vegetables, pasta

Chocolate brownie with vanilla ice cream

LA CARTE



STARTERS

Market Gazpacho with Fresh Goat Cheese from Gault	€20
Aubergine, peppers and tomatoes with crispy sweet onions, zucchini pickles	€25
Plant-based ceviche of beetroot, watermelon and pomegranate, with marinated tofu cromesquis	€24
Our Caesar Salad	€21
Our Niçoise Salad	€23
Gravlax of Sorgue Trout, lightly smoked, with fresh and toasted almonds, and sun-kissed citrus	€25
100% Ibérico Bellota Ham from Maison Torrencinas	€38
Ibérico & Bellota Cured Meats (Salchichón, Chorizo, Lomo)	€25
French Fries and Green Salad	€18
Half Cavaillon Melon	€12

MAIN COURSES

Camargue Risotto with Vegetables from Our Kitchen Garden (Vegetarian)	€33
Tagliatelle Pasta (Tomato, Butter, Bolognese, or Pistou Sauce)	€28
Grilled Angus Ribeye Steak with French Fries and Salad	€42
7-Hour Slow-Cooked Lamb Shoulder, Sault spelt fricassée, puttanesca-style sauce	€35
Stuffed Guinea Fowl Leg, potato and leek mille-feuille with verbenas	€31
Provençal Roasted Monkfish Bourride	€35

LIGHT MEALS

CLUB SANDWICH €21

Your choice of:

Chicken & Bacon, Chicken, Bacon, Smoked Salmon, Vegetables

Wrap €21

YOUR CHOICE OF:

Smoked Salmon & Cucumber, Vegetarian

OUR SNAILS (PETIT GRIS)

From Roussillon, served in gourmet shells:	6 pieces	€14
	12 pieces	€25



DESSERTS

Luberon Goat Cheese Platter	€20
Seasonal Fruit Tartlet with Pistachios	€18
“Leaves in the Forest” Dessert with Joucas Cherries and Carpentras Strawberries	€18
Vanilla Floating Island with Popcorn	€18
Lemon and Garden Verbena Refreshment	€18
Vanilla Crème Brûlée	€18
Basket of Seasonal Fruits	€18

GLUTEN-FREE & VEGAN FROZEN FRUITS

Mangosteen & Lychee	€18
Banana Lemon Orange Passion Fruit Lime & Mint	

LARGE FROZEN FRUITS TO SHARE

Coconut, Mango	€36 (for 2 people)
----------------	--------------------