



MENU



Starter

Lightly Smoked Sorgue River Trout Gravlax

Fresh and toasted almonds, sun-ripened citrus fruits

or

Purple Artichokes Barigoule Style

(Vegetarian, Vegan)

or

Eggplant, Bell Peppers and Tomatoes with Crispy Sweet Onions

Zucchini pickles

(Vegetarian, Vegan)

Main Course

7-Hour Slow-Cooked Lamb Charlotte

Sault spelt fricassee, Puttanesca-style sauce

or

Provençal Roasted Monkfish Bourride

or

Guinea Fowl Leg Stuffed with Seasonal Delicacies,

Autumn Vegetable Purée,

Fragrant Notes of the Forest Floor

Dessert

Lemon and Garden Sage Refreshment

or

Seasonal Fruit Tartlet with Pistachios

or

Forest Leaves, Fig and Red Berry Sorbet

Served only during lunchtime

2 Course Menu (Starter – Main course or Main course – Dessert) **44.00€**

Served for both lunch and dinner

3 Course Menu (Starter – Main course – Dessert) **55.00€**

4 Course Menu (Starter – Main course – Cheese – Dessert) **60.00€**

LA CARTE

Prix nets, TVA et service compris.



To Starters

Seasonal velouté or gazpacho inspired by the colors of our garden	€20
Eggplant, Bell Peppers and Tomatoes with Crispy Sweet Onions, Zucchini Pickles	€20
Purple Artichokes Barigoule Style (<i>Vegetarian, Vegan</i>)	€24
Our Caesar Salad	€21
Our Niçoise Salad	€23
Lightly Smoked Sorgue River Trout Gravlax	
Fresh and toasted almonds, citrus fruits, anchovy nuoc-mâm dressing	€25
100% Ibérico Bellota Ham by Maison Torrencinas	€38
Selection of Ibérico & Bellota Cured Meats (Salchichón, Chorizo, Lomo)	€25
French Fries and Salad (<i>Vegetarian, Vegan</i>)	€18
Cavaillon Melon (<i>Vegetarian, Vegan</i>)	€12

Main Courses

Camargue Risotto with Garden Vegetables (<i>Vegetarian</i>)	€33
Tagliatelle Pasta, Your Choice of Sauce Tomato, Butter, Pistou or Bolognese	€28
Grilled Angus Rib-Eye Steak, French Fries and Salad	€42
7-Hour Slow-Cooked Lamb Charlotte	
Sault spelt fricassee, Puttanesca-style sauce	€35
Stuffed Guinea Fowl Leg	
Autumn vegetable purée, mushroom fricassee sauce	€31
Provençal Roasted Monkfish Bourride	€35

Light Meals

<u>Club Sandwich</u>	€21
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CHOICE OF: Chicken & Bacon or Chicken or Bacon or Smoked or Salmon Vegetables

<u>Wrap</u>	€21
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CHOICE OF: Smoked Salmon & Cucumber or Vegetarian

Our Snails (Petit Gris)

From Roussillon, served in gourmet shells

- 6 pieces €14
- 12 pieces €25

Desserts



Luberon Goat Cheese Selection	€20
Seasonal Fruit Tartlet with Pistachios	€18
Forest Leaves, Fig and Red Berry Sorbet	€18
Vanilla Floating Island with Popcorn	€18
Lemon and Garden Sage Refreshment	€18
Vanilla Crème Brûlée	€18

Our Gluten-Free and Vegan Frozen Fruits €18