

LA TABLE DE



XAVIER MATHIEU

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

All our meats are raised and processed in Provence.

These menus are subject to slight modifications.

OUR SPRING COMPOSITIONS

Tender tian of our black olives, capers, shallots, olive crumble.
Goat milk from Patricia's farm in Roussillon, infused with wild herbs from La Balizone.

49.00€

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Provençal pie with asparagus, sorrel, watercress, and lemon balm, with almonds.
Grilled and smoked asparagus sorbet.

58.00€

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Whole fennel roasted with hazelnut oil in a salt crust,
Florentine egg with Goult's soy "l'Atelier du Tofu".

58.00€

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Daily garden-style seafood marinière.
Fresh almonds, kumquats, and artichokes,
Baby cuttlefish and tellines in parsley sauce.

75.00€

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The Provençal Raïte.
Cod and amberjack with leeks, just like Grandma Rose used to make.

78.00€

Shrimp & grit

Blue Lobster and corn polenta, with spelt and oatmeal, crispy and creamy.

160.00€

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Lamb leg from Les Alpilles cooked in its hot sand of arid scrubland,

125.00€

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Guinea fowl supreme from Mr. Pons' farm,

Roasted with Joucas cherries, Maturini sauce with muscat from Beaumes-de-Venise.

115.00€

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Marseille-style Pieds et Paquets,

Served in two courses.

95.00€

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“Black-eyed” rabbit shank from Drôme Provençale, confit then stuffed,

Anchoïade and bouquet of young raw and fermented crops.

95.00€

Our selection of cheeses,
Goat, sheep, cow, fresh and aged.

Spelt loaf.

30.00€

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Cherries, strawberries, and almonds, crispy petals with aged vinegar.

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Around the beehive.

Warm mead soufflé, lavender honey ice cream.

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Fennel from our gardens prepared in various ways.

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Chocolates and raspberry pepper.

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Anchoïade,

All about freshness.

35.00€

Menu offered only for lunch (excluding bank holidays)

"According to the market" in 3 tastings

110.00€

Our Vegan Menu

in 4 tastings

145.00€

For these menus, our Sommelier suggests

Selected Food & Wine Pairings 45.00€ (2 glasses)

Food & Non-alcoholic Beverage Pairings 35.00€

Prix nets, TVA et service compris.

SCENTS AND COLORS AROUND SPRING VEGETABLES.
IN 4 TASTINGS, CHEESE AND DESSERTS.

A Surprise to Whet Your Appetite.
Tradition, Creation, and Reinterpretation.

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Melt-in-your-mouth Tian of our black olives, capers, shallots, and olive crumble.
Goat's milk from Patricia's farm in Goult, infused with wild herbs from La Balizone.

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Provençal pie with asparagus, sorrel, watercress, and lemon balm, with almonds.
Grilled and smoked asparagus sorbet.

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Whole fennel roasted with hazelnut oil in a salt crust,
Florentine egg with Goult's soy "l'Atelier du Tofu".

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Kombucha Rapido Shooter.

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Daily garden-style seafood marinière.
Fresh almonds, kumquats, and artichokes,
Baby cuttlefish and tellines in parsley sauce.

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Minute-made vegan faisselle.

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Anchoïade,
All about freshness.

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Traditional Provençal candy assortment.

175.00€

CLASSICS AND MUST-HAVES FROM OUR PROVENÇAL TABLE IN 5
TASTINGS, CHEESE AND DESSERTS.

Few bites of pleasure to whet your appetite.

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Melt-in-your-mouth Tian of our black olives, capers, shallots, and olive crumble.
Goat's milk from Patricia's farm in Goult, infused with wild herbs from La Balizone.

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Provençal pie with asparagus, sorrel, watercress, and lemon balm, with almonds.
Grilled and smoked asparagus sorbet.

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The Provençal Raïte.

Cod and amberjack with leeks, just like Grandma Rose used to make.

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Marseille-style Pieds et Paquets,
Served in two courses.

or

Shrimp & grit

Blue Lobster and corn polenta, with spelt and oatmeal, crispy and creamy.

(30.00€ extra)

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Ice-cold Absinthe Shooter, from the Alps of Haute Provence.

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Lamb leg cooked in its hot sand of arid scrubland,

or

“Black-eyed” rabbit shank from Drôme Provençale, confit then stuffed,
Anchoïade and bouquet of young raw and fermented crops.

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"Cervelle de Canut"

Goat's milk and red berries softened with lavender honey.

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Traditional Provençal candy assortment.

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Around the beehive.

Warm mead soufflé, lavender honey ice cream.

205.00€

LET YOURSELF BE GUIDED TO DISCOVER A MENU COMPOSED
BY THE CHEF IN 6 TASTINGS, CHEESE CART, AND DESSERTS.

235.00€

For these menus, our Sommelier suggests :

Traditional Food & Wine Pairings 90.00€ (4 glasses)
Unconventional Food & Beverage Pairings 100.00€ (4 glasses)
Exceptional Food & Wine Pairings 145.00€ (4 glasses)
Non-Alcoholic Food & Beverage Pairings 45.00€

OUR COMMITMENTS

A comprehensive and sustainable approach by involving the community that supports our establishment and beyond...

We carefully select farmers, producers, and breeders within a "maximum 100km" radius to promote short supply chains and reduce carbon footprint. Therefore, we pay particular attention to the healthy farming practices of our vegetable and fruit growers (natural fertilizers, etc.), and to the welfare of animals raised by our poultry, lamb, and pig breeders...

We engage in this approach to support their collaborative work, which also allows them to integrate our needs into their production processes.

Respectful of the environment and sustainable fishing, we prioritize short supply chains and cultivate certain special herbs in "our garden" on-site. We offer a vegetarian menu to emphasize a less meat-centric diet..

We have installed irrigation systems that collect rainwater and have drilled to a depth of over 220 meters, ensuring exceptional quality of water for irrigation in our gardens, park, and natural swimming pool..

We have installed solar panels allowing us to produce 80% of the electricity needed to operate the house.

We distribute our waste selectively to our breeders, such as bread and biscuits to goat and sheep farmers, and meat scraps and juices to hunting dogs, etc... Recycling is maximized.