

OUR SUMMER COMPOSITIONS

Pistou Soup

« Tradition of the house »

48.00€

★

Whole fennel roasted with hazelnut oil in a salt crust,

Fennel and black garlic puff bread,

Maritime plant-based tartare

58.00€

★

The Provençal Raïte.

Cod and amberjack with leeks, just like great-grandma Rose used to make

78.00€

★

Iodized vegetable "marinière" style, "day by day".

Baby cuttlefish and shellfish in parsley sauce

kumquats, and artichokes.

78.00€

Blue Lobster
Polenta, Sault spelt,
spiced tomatoes

160.00€

★

Leg of lamb from the Alpilles, cooked in its warm, arid-garrigue sand.

Fricassée of split peas with a rich, concentrated jus, and white beans.

125.00€

★

Guinea fowl supreme from Mr. Pons' farm,
Roasted with cherries from Joucas, Maturini sauce.

Melting potato with a hint of black olive oil

115.00€

★

Marseille-style tripe and stuffed sheep's feet

95.00€

★

Avignon-style braised lamb tongue daube,
delicately enhanced with Banon vinegar,
Sand carrots in a selection of textures and preparations.

95.00€

Prix nets, TVA et service compris.

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

30.00€

Joucas Cherries and Almonds
Crispy petals, tonka bean vinegar from Banon.

★

Around the Beehive
Warm mead soufflé,
lavender honey ice cream.

★

Malaucène Pomegranate and Rhubarb
Sault spelt, Nepeta infusion

★

Egg Illusion
Almonds and Luberon saffron.

★

66% Chocolate
Melon and Caraxès milk jam,
puffed corn, praline chocolate and calamansi.

35.00€

MARKET-INSPIRED

with 3 courses

Menu available for lunch

95.00€

We adapt to your food preferences:

This menu is available **IN VEGETARIAN** or **VEGAN** version on request

OUR SOMMELIER SUGGESTS:

Food & Non-Alcoholic Pairings 45.00€ (2 glasses)
Selected Food & Wine Pairings 55.00€ (2 glasses)
Traditional Food & Wine Pairings 70.00€ (3 glasses)
Exceptional Food & Wine Pairings 100.00€ (4 glasses)

Prix nets, TVA et service compris.

SCENTS AND HUES INSPIRED BY PLANTS AND THE SEA

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

Melt-in-your-mouth Tian of our black olives.
capers, shallots, and olive crumble

Pistou Soup
« Tradition of the house »

Whole fennel roasted with hazelnut oil in a salt crust,
Fennel and black garlic puff bread,
Maritime plant-based tartare

Iodized vegetable "marinière" style, "day by day".
Fresh almonds in an artistic style, kumquats, and artichokes,
Baby cuttlefish and shellfish in parsley sauce

or

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

✱

Minute-made vegan faisselle.

Malaucène Pomegranate and Rhubarb
Sault spelt, Nepeta infusion

or

Joucas Cherries and Almonds
Crispy petals, tonka bean vinegar from Banon.

Traditional Provençal
“candy assortment”

145.00 €

CLASSICS AND MUST-HAVES FROM OUR PROVENÇAL

A Surprise to Whet Your Appetite

Tradition, Creation, and Reinterpretation.

Melt-in-your-mouth Tian of our black olives,

capers, shallots, and olive crumble

Pistou Soup

« Tradition of the house »

The Provençal Raïte

Cod and amberjack with leeks, just like great-grandma Rose used to make.

Marseille-style tripe and stuffed sheep's feet

or

Blue Lobster

Polenta, Sault spelt,

spiced tomatoes

(extra)

Leg of lamb from the Alpilles, cooked in its warm, arid-garrigue sand.

Fricassée of split peas with a rich, concentrated jus, and white beans.

or

Guinea fowl supreme from Mr. Pons' farm,

Roasted with cherries from Joucas, Maturini sauce.

Melting potato with a hint of black olive oil

Goat's cheese faisselle with red berries, sweetened with lavender honey

Around the beehive.

Hot mead soufflé, lavender honey ice cream

or

Egg illusion,

Lemon with saffron from Luberon

Traditional Provençal

“Candy assortment”

180.00€

Prix nets, TVA et service compris.