

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.

AUTUMN

Mushrooms Pot-au feu, chestnut and wild spring onion.
Cod liver marrow and duck liver fried minute.

58.00€

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Slice of candied pumpkin, roasted with rosemary,
Camargue black rice with horseradish and Espelette pepper.

48.00€

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

48.00€

*

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

65.00€

The Provençal Raïte.
Cod and amberjack with leeks, just like Grandma Rose used to make.
95.00€

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Marseille-style Pieds et Paquets,
Served in two courses.
75.00€

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Lamb leg from Les Alpilles
cooked in its hot sand of arid scrubland
Fricassee of split peas in their juice with wild thyme
125.00€

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Pig's cheek long braised from head to chest,
Creamy polenta with balizone sage,
Spicy tomatoes, fermented green beans and pickled chanterelles
95.00€

*

“Black-eyed” rabbit shank from Drôme Provençale, confit then stuffed,
Anchoïade and bouquet of young raw and fermented crops.
95.00€

SELECTION OF CHEESES

Goat, sheep, cow, fresh and aged.

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La gourmandise du berger

Goat's milk and red berries softened with lavender honey

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Minute-made vegan faisselle

30.00€

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OUR SWEETS

Pear, fig and almonds, from Hélène's cellar

Crispy petals, old 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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Soft-boiled egg illusion

Almond, saffron lemon

35.00€

ACCORDING TO THE MARKET

in 3 services and our sweets

110.00€

VEGETARIAN MENU

in 4 services and our sweets

145.00€

Prix nets, TVA et service compris.

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

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

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Mushrooms Pot-au feu, chestnut and wild spring onion.
Cod liver marrow and duck liver fried minute.

*

Slice of candied pumpkin, roasted with rosemary,
Camargue black rice with horseradish and Espelette pepper.

*

The Provençal Raïte

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

*

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

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Pig's cheek long braised from head to chest,
Creamy polenta with balizone sage,
Spicy tomatoes, fermented green beans and pickled chanterelles

or

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

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La gourmandise du berger

Goat's milk and red berries softened with lavender honey

*

Traditional Provençal candy assortment

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Around the beehive

Warm mead soufflé, lavender honey ice cream

or

Soft-boiled egg illusion

Almond, saffron lemon

205.00€

TOUTE LA PROVENCE

in 6 services, cheese and our sweets

245.00€

Prix nets, TVA et service compris.

SCENTS AND COLORS AROUND SPRING VEGETABLES.

IN 4 TASTINGS, CHEESE AND OUR SWEETS

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

*

Slice of candied pumpkin, roasted with rosemary,
Camarque black rice with horseradish and Espelette pepper.

*

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 in poetry, kumquats, and artichokes,
Baby cuttlefish and shellfish in parsley sauce

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Minute-made vegan faisselle

*

Traditional Provençal candy assortment

*

Pear, fig and almonds, from Helen's cellar
Crispy petals, old vinegar

175.00€

Our Sommelier suggests :

Selected Food & Wine Pairings - 55.00€ (2 glasses)

Traditional Food & Wine Pairings - 95.00€ (4 glasses)

Exceptional Food & Wine Pairings - 145.00€ (4 glasses)

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.

