

OUR COMPOSITIONS

Pistou Soup

« Tradition of the house »

48.00€

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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€

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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€

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Roasted farm-raised guinea fowl supreme from Monsieur Pons,

Fig and pomegranate chutney,

Maturini sauce inspired by Chef Roger Vergé's culinary legacy,

Fondant potato with the estate's black fruity 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€

Our Selection of Cheeses

Goat's fresh and aged.

30.00€

Around the Beehive

Warm mead soufflé.
Lavender honey gelato.

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Pomegranate from Malaucène and Celery

Sault spelt, tangy nepeta caramel.
Beetroot sorbetto.

*

Egg Illusion

Almonds and saffron from the Luberon.

*

66% Dark Chocolate

Fig and pear, Caraxès milk caramel concentrate
Chocolate-praline popcorn, kalamansi
Fig sorbetto.

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 **45.00€** (2 glasses)

Food & Wine **55.00€** (2 glasses)

Food & Wine **70.00€** (3 glasses)

Food & Wine **100.00€** (4 glasses)

Prix nets, TVA et service compris.

SCENTS AND HUES INSPIRED BY PLANTS AND THE SEA

Beneath the Oak Tree

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

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Minute-made vegan faisselle.

Pomegranate from Malaucène and Celery

Sault spelt, tangy nepeta caramel.

Beetroot sorbetto.

or

66% Dark Chocolate

Fig and pear, Caraxès milk caramel concentrate

Chocolate-praline popcorn, kalamansi

Fig sorbetto.

Traditional Provençal

145.00 €

CLASSICS AND MUST-HAVES FROM OUR PROVENÇAL

Beneath the Oak Tree

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.

(48€ extra)

Roasted farm-raised guinea fowl supreme from Monsieur Pons,

Fig and pomegranate chutney,

Maturini sauce inspired by Chef Roger Vergé's culinary legacy,

Fondant potato with the estate's black fruity olive oil.

or

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.

Goat's cheese faisselle

with red berries, sweetened with lavender honey

Around the Beehive

Warm mead soufflé.

Lavender honey gelato.

or

Egg illusion,

Lemon with saffron from Luberon

Traditional Provençal

180.00€