

The Andeols's Symphony

Tasting menu

5 Courses 98€ - 7 Courses 128€

Home made gnocchi

Roasted, bresaola della Valtellina IGP, robiola and infused figues leaf

1st Symphony

Ancien tomatoes

Burrata from Pouilles, yellow tomato sorbet

2nd Symphony *a*

Red Tuna from the Mediterranean Sea

In Brick pastry sheet, pink pepper corn granité, salty finger émulsion and bottarga

Intermission *a*

Carnaroli rice

Smoked, Camembert of buffalo milk and Boutarin house creamed garlic

Fish

Catch of day from Mediterranean Sea,

Roasted with black lemon, celeriac mousseline infused with cherry wood,
Preserved cherry with Armagnac and grape must

Meat

Guinea fowl from Forte,

Roasted, abricots reduction with Mizkan, burned eggplants caviar,
Preserved onions

Pre-dessert

Rosé Champagne émulsion

Strawberry from Carpentras sorbet and balsamique vinegar reduction with pomegranate

Desserts

Xoco's Tuma Yellow 70% Chocolat tarte, black curry icecream

Or

Declinaison of white peach, roasted peach sorbet and fennel reduction

a

Wine Pairing

5 Courses 55€

7 Courses 80€

Local Producers

Le Domaine Chasson, Roussillon

La Maison Pellegrini, Isle sur la Sorgue

Côté Fish, Le Grau-du-Roi

Perma-Potager, Saint-Saturnin-Lès-Apt

La table de Solandge, Cassagnes-Bégonhes

