

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

Cepe,
Around forest, déclinaison of mushrooms, cepe ice cream

2nd Symphony *a*

Red Tuna from the Mediterranean Sea
In Brick pastry sheet, pink pepper corn granité, salty finger émulsion and bottarga

Intermission *a*

The "Regine"
Pizza like a "Regina"

Fish

Catch of day from Mediterranean Sea,
Parsnip and butternut mousseline, beurre blanc sauce and tagette passion

Meat

The Pigeon,
In Pithiviers, spinach and grape, mushrooms of season and sabayon

Pre-dessert

Pumpkin emulsion,
Purple shiso sorbet, pumpkin pickles

Desserts

Vanilla discovery

Or

The autumn is coming, beetroot, carrots, chestnut and tonka

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

La table de Solange, Cassagnes-Bégonhes

