

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

Pumpkin emulsion,
Purple shiso sorbet, pumpkin pickles

Desserts

Vanilla discovery

Or

The figue roasted with honey, blue cheese ice-cream from Auvergne, balsamic vinaiger,, walnuts

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

