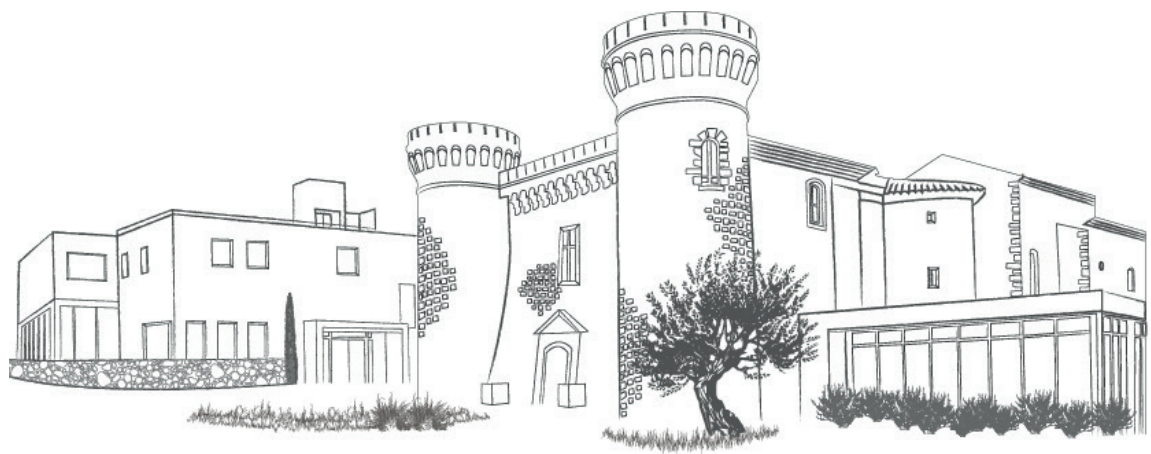




Mo



Le M

Another idea of Cuisine!

The team of Le M and myself would like to simply invite you on a journey, a discovery of a sincere Cuisine inspired from the vegetable garden.

Wild herbs, vegetables and exceptional produces of our friends producers, breeders, fishmongers... enlighten a cuisine full of flavours.

Trust us in this moment. Discover what Nature suggested was simple and generous. Here, we do not talk about a blind menu, but of an experience which will awaken all your senses.

Sébastien Noweau

And the whole team of Le M

*« In the kitchen, like any other art,
simplicity is sign of perfection »*

Curnonsky, Prince of gourmets

A hint on the produces you may encounter during your journey

Vegetables from our garden:

Pleeks, Simian onions, Coco from Paimpol, Coco from Provence
Squash : Butternut, Muscade from Provence, Spaghetti

Flowers from our garden:

Violet, Mustard flowers

Wild herbs:

Népita, Rosemary, Thyme, Oregano, Meadowsweet

Micro wild herbs:

Amaranth, Green peas

Essences:

Cyprès and Pélargonium

Duck, Veal, Foie Gras, Kombu seaweed Tartare, Scallops, Camargue
Oysters, Langoustines, Omble Chevalier, Katsuobushi, Lobster, wild
Purslane, Caviar Osciète Prestige, Truffles



Please inform our team of any food intolerance or allergy,
as well as any specific dietary restrictions

Our three discovery menus

A culinary immersion, where each plate tells a story of our terroir, between local flavours and the Chef's creativity.

The Sweet Clover

4 courses	75 euros
Wine pairing	45 euros

The Meadowsweet

5 courses	95 euros
Wine pairing	65 euros

The Immortal

6 courses	115 euros
Wine pairing	85 euros

Our selection of ripened cheese	15 euros
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Service is included

Thanking our local suppliers: producers, breeders and fishmongers

Their contribution is major into this culinary journey

Damien, Our Head Gardener,
the castle's organic vegetable
garden (Vaucluse)

L'européen Youris Poultry
Duck from the Dombe,
Pigeon chick

Victor, Our hunter
Wood pigeons,
wild rabbit, hare

Jean-Maxime,
Organic farm Bosquet
Fresh organic eggs
(Bourdeaux, Drôme)

La Maison
Camargue oysters

Alazard & Roux
Organic meats
(Tarascon, Gard)

Nathalie & Jérôme Galis
Truffles and asparagus
(Uchaux, Vaucluse)

Julien, Erbo fino
Organic microherbs
(Sablet, Vaucluse)

Dairy farm Carrier
Yoghurt, milk, organic cream
(Vals-les-Bains, Ardèche)

Benjamin, Fromagerie Millet
Ripened and organic cheese
(Bollène, Vaucluse)

Théo, Bakery Aracil
Traditionnal bread
(Suze-la-Rousse, Drôme)

Hervé, Eymofruit
Exceptionnal produces
(Pézenas, Hérault)

Domaine de la Guicharde
Organic olive oil
(Mondragon, Vaucluse)



Truffle

Thanks to Nathalie and Jérôme for their treasures.
La Maison Galis à Uchaux

Le Caveur

4 courses	115 euros
Wine pairing	45 euros

Le Rabassier

6 courses	145 euros
Wine pairing	85 euros

Our selection of ripened cheese	15 euros
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Service is included



Château de *Massillan*



HÔTELS &
PRÉFÉRENCE