



Château de  
*Massillan*



HÔTELS &  
PRÉFÉRENCE

*Mô*

*Producers, breeders, fishmongers...*  
our suppliers without whom nothing would be possible

Sébastien Nouveau

**Damien , Our Head Gardener,**  
the castle's organic vegetable gardens "Vaucluse"

**L'Europeain 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,**  
Asparagus/Truffles \*Uchaux "Vaucluse"

**Julien" Erbo fino"**  
Organic microherbs \*Sablet "Vaucluse"

**Dairy farm Carrier,**  
"Yoghurt, milk, organic cream... \*Vals-les-Bains "Ardèche"

**Benjamin Cheesemonger 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**  
House organic olive oil \*Mondragon Vaucluse

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 Nouveau*

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

*Curnonsky, Prince of Gourmets*

Sebastien Nouveau and the whole team of le M

## Our Selected Products That You Can Find in Our Menus

\*Vegetables from our garden, leekss, Simiane onions

\*Coco from Paimpol, Coco from Provence,

\*Squash : « Butternut, muscat from Provence, Spaghetti ....

\*Cypress' essence Pelargonium' essence

\*Veal \*Foie Gras \*Kombu seaweed Tartare

\*Scallops \*Camargue oysters \*Langoustines

\*Arctic Char, Katsubuoshi

\*Lobster \*Wild purslane \*Caviar Oscière Prestige

\*Flowers from our garden "Violet, Mustard flowers...

\*Wild herns Népita, Rosemary, Thyme, Oregano,  
Meadowsweet

\*Micro wild herbs "Amaranth, Green peas....

Our selection of ripened cheese 15€

*Service is included*

Please inform our team of any allergies or dietary restrictions.

## Explorations of an High-Altitude Terroir

Through our Three "Discovery" Menus

### The Sweet Clover

En 4 services 75€

Wine pairing 45€

### The Meadowsheet

En 5 services 95€

Wine pairing 65€

### The Immortal

En 6 services 115€

Wine pairing 85€