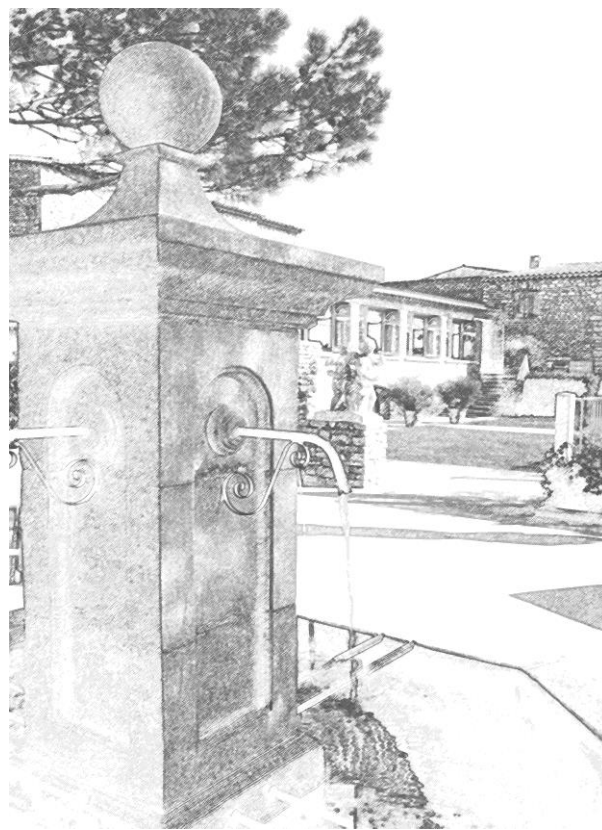


# LE CAFÉ DE LA FONTAINE



*All our products are locally sourced and from sustainable agriculture.  
All of our meat comes from Provence.*

## MENU

Cream of pumpkin soup with foie gras and chestnuts,  
roasted pumpkin seeds,  
ginger gastrique.

or

Mussel marinière with saffron and immortelle,  
Mediterranean quenelle with candied garlic.

or

Porcini mushrooms sautéed with Colonnata velvet,  
Hen's egg and panisse.

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Fillet of sea bass roasted with Joucas grapes,  
Raw and cooked spinach.

or

Provence rabbit leg, hunter style,  
Mashed Jerusalem artichokes.

or

Lamb from Crau confit with thyme in a casserole,  
Polenta with the scents of the undergrowth.

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Freshness of lemon and verbena.

or

Chocolate tart with figs and raspberries.

or

Dessert of the day.

## MENU IN 2 COURSES

(Starter - Main course or Main course - Dessert) at 45 €

## MENU IN 3 COURSES

(Starter - Main course - Dessert) at 59 €

## CARTE

### *TO START...*

* Cream of pumpkin soup with foie gras and chestnuts, roasted pumpkin seeds, ginger gastrique.	20 €
* Our Cesar salad.	21 €
* A fresh salad « Niçoise Spirit ».	23 €
* Jambon de Bellota 100% Iberico Maison Torrencinas.	38 €
* Tomato Salad with goat cheese.	24 €
Mussel marinière with saffron and immortelle, Mediterranean quenelle with candied garlic.	24 €
Porcini mushrooms sautéed with Colonnata velvet, Hen's egg and panisse.	26 €

### *TO FOLLOW...*

Homemade Tagliatelle (Pesto, Putanesca, Nature, Bolognaise, Butter)	28 €
Angus grilled Entrecôte, French fries, salad.	38 €
Pork chop with mustard and sarriette.	31 €
Fish of the day	31 €
Lamb from Crau confit with thyme in a casserole, Polenta with the scents of the undergrowth.	33 €
Provence rabbit leg, hunter style, Mashed Jerusalem artichokes.	30 €

### *SNACKS...*

* <u>CLUB SANDWICH :</u>	21 €
Your choice : Bacon Chicken / Chicken / Salmon / Vegetables.	
* <u>WRAP :</u>	21 €
Your choice : Smoked Salmon and Cucumber / Vegetarian.	
* <u>OUR TERRINES :</u>	20 €
Ventoux Pork Terrine with four spices	
Wild boar pâté with juniper and four spices	15 €

### *TO FINISH...*

* Baker's bread, assorted goat's cheeses.	25 €
* Our homemade pastries	18 €
* Fresh fruit basket for 2 people	23 €
Chocolate tart with figs and raspberries.	18 €
Chocolate and hazelnuts, whipped ganache, fresh red fruits.	18 €
Caramel and popcorn floating island.	18 €
Lemon and Verbena as a surprise.	18 €
* Cup of ice cream	14 €

### \*Served in the afternoon

*Prix nets, TVA et service compris.*