

LA TABLE DE



XAVIER MATHIEU

All our products are locally sourced and from sustainable agriculture.

All of our meat comes from Provence.

THE PROVENÇAL COOK.

A few bites of pleasure to whet your appetite.

✧

Mushrooms Pot-au feu, chestnut and wild spring onion.

Cod liver marrow and duck liver fried minute.

✧

Slice of candied pumpkin, roasted with rosemary,
Camargue black rice with horseradish and Espelette pepper.

✧

Cod with leeks like Grandma Rose used to cook.

« La Raïte Provençale »

✧

« Paquets de pieds des pieds-paquets »,
cod tripe with tomato and chili from Elharra farm

✧

Absinthe frozen shooter, from the Alpes de Haute Provence.

✧

Memories of Sunday lunches,
Leg of lamb cooked in the warm sand of the dry garrigue,
Fricassee of split peas in their juice with wild thyme.

✧

Our selection of cheeses,
Goat, sheep, cow, fresh and matured.

✧

Fennel from our garden in a variety of ways.

✧

Cade of the Luberon sweets.

✧

Around the beehive.
Hot soufflé with hydromel,
Ice cream with lavender honey.

185.00€ in 8 courses

Prix nets, TVA et service compris.

THE GLOBE-TROTTER COOK

A few bites of pleasure to whet your appetite.

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Sault spelt shabu-shabu and aubergine.

Return from Japan.

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Chimichurri of Camargue bull.

Return from the salt desert.

*

Shrimp "lobster" & grit

Cajun Breton Lobster and corn polenta,
crispy sheet of grits and spicy tomato.

Return from the United States

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Slice of veal head and cuttlefish breast,
crispy rye bread with gribiche sauce.

Return from Lombardia.

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Shooter Kombucha Rapido.

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Boucané of pork, roasted rhubarb,
rice cake with sun spices.

Return from the Caribbean.

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Minute vegetal faisselle.

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Yellow coconut curry with various chocolates.

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Cade of the Luberon sweets.

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Fresh Carpentras fruits with tarragon
Aceto balsamico tradizionale di Modena

195.00€ in 8 courses

Prix nets, TVA et service compris.

THE VEGETARIAN COOK.

A surprise to whet your appetite.

Tradition, Creation and Reinterpretation.

✧

Mushrooms Pot-au feu, chestnut and wild spring onion.

✧

Slice of candied pumpkin, roasted with rosemary,
Camargue black rice with horseradish and Espelette pepper.

✧

Whole fennel roasted with almond oil in a salt crust,
Virgin spring dressing with fresh garden herbs.

✧

Absinthe frozen shooter, from the Alpes de Haute Provence.

✧

Sault spelled risotto with artichoke,
rhubarb and grater licorice.

✧

Homemade nougat, half-flowers with autumn fruits,
Curdled milk with lavender scents.

✧

Cade of the Luberon sweets.

155.00€ in 5 courses

We can offer you our Vegan menu,

155.00€ in 5 courses

"Return from the Market

For lunch, our Chef proposes a menu

110.00€ in 4 courses.

Prix nets, TVA et service compris.

SOME A LA CARTE DISHES

TO START...

Mushrooms Pot-au feu, chestnut and wild spring onion.

Cod liver marrow and duck liver fried minute.

48.00€

✱

Slice of candied pumpkin, roasted with rosemary,
Camargue black rice with horseradish and Espelette pepper.

34.00€

✱

Whole fennel roasted with almond oil in a salt crust,
Virgin spring dressing with fresh garden herbs.

40.00€

✱

Chimichurri of Camargue bull.

Return from the salt desert.

46.00€

SOME SLABS...

Paquets de pieds des pieds-paquets,
cod tripe with chili tomato from the Elharra farm.

43.00€

✱

Slice of veal head and cuttlefish breast,
crispy rye bread with gribiche sauce.

Return from Lombardia.

49.00€

Prix nets, TVA et service compris.

WE COULD CONTINUE...

Shrimp "lobster" & grit
Cajun Breton Lobster and corn polenta,
crispy sheet of grits and spicy tomato.
Return from the United States

110.00€

*

Cod with leeks like Grandma Rose used to cook.
« La Raïte Provençale »

60.00€

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Memories of Sunday lunches,
Leg of lamb cooked in the warm sand of the dry garrigue,
Fricassee of split peas in their juice with wild thyme.

105.00€

*

Boucané of pork, roasted rhubarb, rice cake with sun spices.
Return from the Caribbean.

90.00€

*

Sault spelled risotto with artichoke,
rhubarb and grater licorice.

60.00€

NO DINNER WITHOUT...

35.00€

Our selection of cheeses,
Goat, sheep, cow, fresh and matured.

TO FINISH ...

35.00€

Yellow coconut curry with various chocolates.

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Around the beehive.
Hot soufflé with hydromel,
Ice cream with lavender honey.

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Homemade nougat, half-flowers with autumn fruits,
Curdled milk with lavender scents.