

The Autumn Card 2018

Duck foie gras Grilled seaweed Olive leaf tea Black olive oil	42€
« Racine carrée » Cooked with hay from the Crau Thin raviole Concentrated juices with savage thyme	39€
Scallop « Pince à linge » Leeks Organic saffron of Provence Sweet bards with sweet wine	42€
Roasted half blue Lobster Blazed with Cointreau Country vegetables with citrus scent Creamy bisque	53€
Meagre Sparkling butter-fed Roasted fennel « Bouill » juice Can also be served with Caviar from La Maison Kaviari (45 Euros extra)	69€
Yellow pollack fillet Gently steamed Chestnuts and salsify cooked together Buttered juice grilled mussels	51€
Duckling of Bernard & Catherine Pujol, in Camargue The roasted chest with Juniper berries Picking mushrooms and quince grilled Peppered juice	58€ (per person)
Pasture from Josiane Déal, MOF in Vaison La Romaine Honey from Azollin's family	25€
Les Desserts « Signatures »	
- Roasted country pear, red plums, lemon confit, "Williamine" ice cream	25€
- The candied apple, iced vanilla cinnamon, crunchy caramel	25€
- Grapefruit candied and burnt, yellow plum, olive ice cream « Moulin du Calanquet »	25€
- Cooled ice composition « La Chocolaterie de l'Opéra », Tonka beans and herbaceous sorbet	25€

THE MENUS

«SAVEURS D'AUTOMNE»

Favouille

Pearl Barley | Seaweed | Lemon

« Racine Carrée »

Cooked with hay from the Crau | Thin raviole | Concentrated juices with thyme

Yellow pollack fillet

Gently steamed | Chestnuts and salsify cooked together | Buttered juice grilled mussels

Roasted Pear of Country

Red plums | Lemon confit | « Williamine » Ice cream *

Mignardises & Gourmandises

At the rate of 55 € per person, excluding beverage
This menu is not available on Friday and Saturday nights.

«TERRAIN DE JEUX»

I propose you to discover exceptional products during a taste trip through the tasting of our Signatures dishes.

An expected journey guided by the requirement of authenticity products and by the freedom of imagination, respecting each person's preferences.

Let yourself be guided by this menu cooked on instinct and on the moment thanks to the treasures of "Mother Nature". *

At the rate of 150 € per person, excluding beverage

«TERRE, MER & FORÊT»

Squash

Creamy with rosemary taste | A grated dried bonito

Scallop « Pince à linge »

Leeks | Organic saffron of Provence | Sweet bards with sweet wine

Meagre

Sparkling butter-fed | Roasted fennel | Bouille juice
Can also be served with Caviar from la Maison Kaviari (45 Euros extra)

Duckling of Bernard & Catherine Pujol, in Camargue

The roasted chest with Juniper berries | Picking mushrooms and quince grilled | Peppered juice *

Regional cheese dairy

Cooked with olive oil | Crunchy milk leaf | Candied citrus *

« Signatures » Dessert

- Candied Apple, iced vanilla cinnamon, crunch caramel
- Grapefruit candied and burnt, yellow plum, olive ice cream « Moulin du Calanquet »
- Cooled ice composition « La Chocolaterie de l'Opéra », Tonka beans and herbaceous sorbet

Mignardises & Gourmandises

At the rate of 95 € per person, excluding beverage

All our menus are designed for all the guests.