



THE MENU

Thierry's "Black Zebra" Tomatoes

Their juicy flesh delivers the full power of a rich, spicy flavour, enhanced with a drizzle of olive oil, gorilla pepper, and pink Himalayan salt.

15 Euros

Cavaillon Melon

Sun-drenched and sweet with a hint of freshness, the fruity symbol of summer in Provence. Topped with basil sprouts and a touch of balsamic vinegar.

15 Euros

Sardines in Olive Oil – A true treasure from the sea

From a family of fishermen, Dominique prepares his sardines entirely by hand, just like in the old days. Oven-baked in Provence, served with a wild herb gathering.

25 Euros

Ossetra Tsar Imperial Caviar – A masterpiece Petrossian

From dark amber to golden hues, this caviar reveals deepening flavours as the firm, sensual pearls roll between the tongue and palate. Served with a wild fennel-infused cream and fluffy blinis.

120 Euros

Beef Cécina

Air-dried and aged for 12 months, then smoked over oak wood for a distinctive aroma. Accompanied by green guindilla peppers and a pickled gherkin gel.

18 euros

Pastures of Saint-Rémy

Artisanal cheeses from the Alpilles, with fresh, subtly spiced tommettes, served with a slice of garlic-rubbed bread and olive oil from Les Baux. Barbecued beets on the side.

18 euros

Barbara's Strawberries

Sweet and joyful, with a delicate scent of garrigue, lovingly handpicked and paired with a whipped farmhouse cream scented with rose petals.

15 euros