

*Spring*  
*Florent Pietravalle*



*Lunch from Thursday to Sunday 12:00pm - 1:15pm*  
*Dinner from Thursday to Saturday 7:30pm - 8:30pm*

<i>Lunch Menu*</i>	135€
<i>The sommelier's art, shaped to your palate</i>	75€
 <i>Spring Menu</i>	 190€
<i>The sommelier's art, shaped to your palate</i>	110€
 <i>Menu of Exception**</i>	 225€
<i>The sommelier's art, shaped to your palate</i>	155€

*\*Expect weekends and public holidays*

*\*\*Dinner and weekends*

## *Starter*

<i>“Roustido” grilled bread with olives, bacon-aged caviar</i>	60€
<i>“Pistou” sauce made from fig leaves, marinated lisette, vinegar-pickled fig</i>	50€
<i>Squid, cured lard, wild pepper sauce, and cabbage</i>	55€
<i>“Mesclun”, garden vegetables, “anchoïade” and pork ragout</i>	45€

## *Main dishes*

<i>Grilled poached crustaceans, “pieds paquets” ragout, and button mushroom salad</i>	100€
<i>Daily catch, sourdough broth, grapefruit confit, and “bagna cauda”</i>	90€
<i>Veal sweetbread, meunière style, eel from Camargue, artichoke and sea anemone panis</i>	85€
<i>Lamb, wild hill-herbs “pissalat”, slow-braised caillette and green asparagus</i>	90€

*Coste cheese selection* 25€

## *Dessert*

*Origin, milk texture  
Roasted chocolate, olive oil, Camargue rock salt  
Agrumes, macération de fleurs d’orange*