

STARTERS

Tempura of Courgette Flower, Fresh Local Goat Cheese from Pont des 3 Sautet,
Ribbons of Courgette and Chives 22 €

“Coeur de Boeuf” Tomato, Stracciatella,
Olive Oil from La Coste, Homemade Olive Bread 19 €

Trout “Bellevue”, Lemon Mousse, Baby Salad Leaves,
Radish and Garden Peas 24 €

MAINS

Melody of Roasted Vegetables from our Potager,
Spicy Vegetable Jus 26 €

Roasted Turbot, Tian Provençal
Sauce Vierge 36 €

Lamb Duo, Smoked Eggplant Purée with Toasted Pine Nuts
Potato, Thyme Flavoured Juice 39 €

Duck Breast, Chanterelle Mushrooms,
Shallots Confit 39 €

OUR SPECIALTY

FROM THE ROTISSERIE

Whole Chicken from Bresse for 3/4 persons 120 €

Whole Organic Chicken from Eyragues for 3/4 persons 110 €

Baby Chicken from Bresse for 1 person 32 €

Served with Cumin Roasted Carrots, Grenaille Potatoes
Parsley Croutons and roasted Chicken Juice

ON THE SIDE 7 €

Green Salad With Honey and
Mustard Vinaigrette

Cumin Roasted Carrots

Morels Sauce

Gratin Dauphinois

Potato Purée

French Fries Maison

DESSERTS 15 €

Apricot Clafoutis,
Apricot and Verbena Sorbet

Chocolate and Cherry Tart,
Chocolat Guanaja 70%

Apple Pie,
Vanilla Ice Cream