

Les Bories Menu

130€

**White card to our Chefs
For a tasting of 6 courses**

Starter / Fish / Meat / Cheese / Pre-dessert / Dessert

(Menu served for the whole table, until 21h00)

Vegetarian Menu

80€

Mushrooms

Wild mushrooms poêlée, crispy ceps, shiitake pickles,
garlic and parsley sauce

Or

Crunchy fennel

Wakame cream and citrus

Small Spelt Risotto

Candied lemon, dried tomatoes

Or

Platter of seasonal vegetables

Lemon

Whipped ganache and lemon jelly, lemon sorbet

Menu for Little Foodie (5 to 12 years)

24€

Starter, Main, Dessert by our Chef



Our recipes may contain major allergens (EU regulation 1169/2011), the list of which is available on request

*All our meats are from French origin
Net prices*



Our Chef Ewen Martin
Propose you their carte menu
Starter / Main Course / Cheese or Dessert 90€
Starter / Main Course / Cheese / Dessert 110€

THE STARTERS

A la carte

| | | |
|--|---|------------|
| Mushrooms | | 35€ |
| Wild mushrooms poêlée, crispy ceps, shiitake pickles, garlic and parsley sauce | | |
| Breton lobster |  | 35€ |
| Tartar with olive oil, lime and ginger, crunchy radish, lime jelly | | |
| Escalope of Duck Foie Gras | | 35€ |
| Cooked and raw Melon from Provence, porto, hazelnuts | | |
| Rock octopus |  | 35€ |
| Sliced fennel, dressing perfumed with citrus, wakame cream | | |

THE MAIN DISHES

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|---|---|-------------|
| The Saint Pierre |  | 42€ |
| Potatoes risotto, bouchot mussels | | |
| Mediterranean Sea Bass |  | 44€ |
| Cauliflower, mashed broccoli and red cabbage sauce | | |
| Pork in 3 different way | | 44€ |
| Tenderloin, sausage, and pork feet croustis purple artichoke, onion pickles | | |
| Sarrians Pigeon | | 42€ |
| Grilled and puffed buckwheat, herbs salad and corn cream | | |
| Cheeses Board refined | | 22 € |
| Monsieur Pellegrini: Master refined from Isle sur la Sorgue | | |

THE DESSERTS

| | |
|---|------------|
| Chocolate, Hazelnut | 19€ |
| Praline mousse, caramelized hazelnuts, ice cream, tuile and chocolate ganache | |
| Lemon | 19€ |
| Whipped ganache and lemon jelly, lemon sorbet | |
| Fig, Olive Oil and Honey | 19€ |
| Raw and cooked fig, honey foam and biscuit, olive oil madeleine and ice cream | |

Gluten Free 

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