



Starters

Duck Foie Gras Terrine 26€

Chutney and toasts

Green Peas Salad 21€

Mint and refreshed velvet

Asparagus from l'Isle sur La Sorgue 22€

Hollandaise sauce

Or dressing with olive oil from Provence

Main Dishes

Fish of the day 30€

Grilled à la plancha

Spelt and citrus dressing

Preserved lamb shoulder with soft spices 37€

Organic chickpeas from Sault and houmous

Roasted beef fillet Maître d'Hôtel 38€

Mashed potatoes

Vegetables Cocotte, our gardener selection 28€

Aged cheese cart from Les Bories 22€

Desserts

Iced velvet with strawberries from Carpentras 19€

Lemon and basil sorbet

Hot chocolate lava cake 19€

Almond ice-cream

Raspberry mille feuille perfumed with anise 19€

Marbled quenelle

Our recipes can contain major allergens (règlement UE 1169/2011)

The list is available on request

All our meats are from UE. Net prices in Euros