



Market Menu

Starter / Main / Dessert : 68 €

Starter / Main : 57 €

Main / Dessert : 48 €

Starters

Duck Foie Gras Terrine

Chutney and toasts

Green Peas Salad

Mint and refreshed velvet

Asparagus from l'Isle sur Sorgue

Hollandaise sauce

Or dressing with olive oil from Provence

Main Dishes

Fish of the day

Grilled à la plancha

Spelt and citrus dressing

Preserved lamb shoulder with soft spices

Organic chickpeas from Sault and houmous

Roasted beef fillet Maître d'Hôtel

Mashed potatoes

(extra 10€)

Vegetables Cocotte, our gardener selection

4 cheeses selection

(extra 16 €)

Desserts

Iced velvet with strawberries from Carpentras

Lemon and basil sorbet

Hot chocolate lava cake

Almond ice-cream

Raspberry mille feuille perfumed with anise

Marbled quenelle

Simply

César Salad	22€
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Smoked Salmon Plate	26€
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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