

Discovery Menu
135€

White card to our Chefs
For a tasting of 5 courses

Starter / Fish / Meat / Cheese / Dessert

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

Vegetarian Menu
80€

Zucchini Flowers

Goat's cheese and basil, ratatouille juices

Platter of seasonal vegetables

Dessert of your choice from the menu

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 Paul Averty
Propose you their carte menu
Starter / Main Course / Cheese or Dessert 95€
Starter / Main Course / Cheese / Dessert 115€

THE STARTERS

A la carte

Stuffed zucchini Flowers	32€
Goat's cheese and basil, ratatouille juices 	
Pan-fried foie gras	36€
French bean, cherries and sweet onions 	
Mediterranean Red Tuna	32€
Marinated with passion fruit 	

THE MAIN DISHES

Mediterranean Red Mullet	43€
Tomato, Marmalade of Provence Olives	
Line-caught brill	46€
	42€
Bigorre belly, 'coco' beans and chanterelles, Haddock milk	
Roasted Alpilles lamb	45€
Artichokes, pistachio and tarragon 	
Roasted Beef Filet	44€
Monalisa Mille-feuille, braised romain 	
Vegetables Cocotte, our gardener's selection	32€
Cheeses Board refined	22 €
La fromagerie de l'Isle à l'Isle-sur-la-Sorgue	

Desserts from our Pastry Chef Anatole Trouche

Iced velvet with strawberries from Carpentras	20€
Lemon and basil sorbet	
Hot chocolate lava cake	20€
19€	
Almond ice-cream	
Raspberry mille feuille perfumed with anise	20€
19€	
Marbled quenelle	
Goult Cherry and Pistachio	20€

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Foam and cherry sorbet, biscuit and pistachio ice cream

Gluten Free



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