

**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

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**Platter of seasonal vegetables**

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**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**  
**Presents his carte menu**  
**Starter / Main Course / Cheese or Dessert 95€**  
**Starter / Main Course / Cheese / Dessert 115€**

**THE STARTERS**


**A la carte**

<b>Stuffed zucchini Flowers</b>	<b>32€</b>
Goat's cheese and basil, ratatouille juices	
<b>Pan-fried foie gras escalope</b>	<b>36€</b>
Pear, hazelnuts and shiso	
<b>Mediterranean red tuna and cuttlefish</b>	<b>32€</b>
Frosted cucumber, creamy candied tomato and light anchoïade 	

**THE MAIN DISHES**

<b>The Monkfish</b>	<b>43€</b>
Slow cooking, creamy 'coco' beans, chanterelles and haddock in emulsion 	
<b>The Wild Sea Bass</b>	<b>45€</b>
Tomato, olives from Provence in instant marmalade	
<b>Roasted Alpilles lamb</b>	<b>45€</b>
Artichokes, pistachio and tarragon 	
<b>Organic roast beef fillet</b>	<b>50€</b>
Mona Lisa gnocchi, confit oxtail and autumn truffle consommé 	
<b>Vegetables Cocotte, our gardener's selection</b>	<b>32€</b>
<b>Cheeses Board refined</b>	<b>22 €</b>
La fromagerie de l'Isle à l'Isle-sur-la-Sorgue	

**DESSERTS**

<b>La Cigale</b>	<b>18€</b>
Crunchy almonds, lavender mousse, and apricot confit	
<b>Le Royal Chocolate</b>	<b>18€</b>
Crunchy biscuit, hazelnut praline, and chocolate mousse	
<b>L'Eclat</b>	<b>18€</b>
Hazelnut shortbread and cream, milk chocolate mousse 	

**Gluten Free**



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