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
Ceps and Ventoux pork	36€
Roasted ceps, pig trotter in a gourmet supreme, watercress from the fountains Pan-fried foie gras escalope	36€
Pear, hazelnuts and shiso	•••
Mediterranean red tuna and cuttlefish Frosted cucumber, creamy candied tomato and light anchoïade	32€
THE MAIN DISHES	
Trout from L'Isle sur la Sorgue	43€
Preserved in olive oil, citrus fruits from Loik de Feraudy	
Pollack from Ligne	44€
Confitte fennel, barbecued shellfish mariniere	4.7.0
Roasted Alpilles lamb	45€
Artichokes from l'Isle sur la Sorgues, pistachio and tarragon	50€
Organic roast beef fillet Mona Lisa gnocchi, confit oxtail and autumn truffle consommé	30€
Vegetables Cocotte, our gardener's selection	32€
Cheeses Board refined	22€
La fromagerie de l'Isle à l'Isle-sur-la-Sorgue	
DESSERTS	
Smoked caramel parfait	20€
Milk chocolate cream, citrus fruits, almond biscuit, and thyme ice cream	
The fig	20€
Raw and cooked figs, walnuts, and Greek yogurt sorbet	

Gluten Free 🛞



Bories Menu 135€

Carte blanche to our chef, Paul Averty, for a 5-course tasting menu

Starter, fish, meat, cheese, and dessert

(Menu served to the entire table, until 9:00 p.m.)

Vegetarian Menu 75€

Porcini mushrooms

Roasted, "feet and ears" in a gourmet supreme, watercress

Casserole of early vegetables,

Selection from our market gardener

Dessert of your choice from the menu

Small Gourmets Menu (5 to 12 y.o.) 24€

Starter, Main Dish and Dessert prepared by the Chef