

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	32€
Frosted cucumber, creamy candied tomato and light anchoïade 	

THE MAIN DISHES

Trout from L'Isle sur la Sorgue		43€
Candied in olive oil, pointed cabbage, Citrus from Loik de Feraudy, Caviar Oscietre		
Pollack from Ligne		44€
Confitte fennel, barbecued shellfish mariniere		
Pigeon from the farm of comtat		45€
Roasted breast, candied thighs, butternut and quince 		
Organic roast beef fillet		50€
Mona Lisa gnocchi, confit oxtail and autumn truffle consommé		
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 and thyme ice cream		
Chocolate fondant tartlet		20€
Namelaka with dark chocolate, cocoa nibs, and hazelnut ice cream		

Gluten Free



All our meats are from French origin
Net prices

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

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