

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

THE STARTERS

A la carte

Scallops from the breton coasts	36€
Roasted Jerusalem artichokes, watercress	
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€

Mushrooms

Autumn harvest

Beautiful ravioli and cream soup

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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