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Bories' Restaurant

Inspired by market products, our Chef's menu is renewed every day

Starters

Pâté en croute filled with Foie gras 28€

Crispy vegetables

The tuna 25€

Beetroot preserved in salt, beetroot jam

Steamed asparagus 27€

Wild garlic, kumquat and Poutarg,
dressing with Olive oil from Provence

Main Dishes

Line-caught pollack 37€

Morels, green peas, smokes chives,
yuzu sauce

Seafood cooking pot 35€

Candied potatoes with Bay leaves,
Safran from Luberon

Square pig from Luberon 36€

Small spelt risotto, baby spinach leaves

Shitake perfumed broth 30€

Silken tofu, candied egg yolk, garden's herbs

Plate of mature cheeses from Les Bories 16€

Desserts

Le Royal chocolat 16€

Crispy biscuit, hazelnut praline and chocolate mousse

L'Eclat 16€

Hazelnut shortbread and creamy, milk chocolate mousse

L'Entremet framboise 16€

Vanilla mousse, raspberry mousse, almond

Our recipes may contain major allergens (EU Regulation 1169/2011).

A list of these allergens is available upon request.

All our meat is sourced from Europe. Net prices in euros.