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Les Bories Restaurant

Starters

The Tuna 25€

Beetroot preserved in salt, beetroot marmalade,
herbs and horseradish mayonnaise

Leek vinaigrette 25€

Trout from L'Isle sur la Sorgue,
rosemary honey and trout eggs

Asparagus from Mallemort 25€

Steamed, citrus, wild garlic,
kumquat and bottarga

Main Dishes

John Dory fish 37€

Cooked in the kombu sea weed, fregola and chorizo,
green peas with savory, yuzu and ginger sauce

Lamb chop 38€

Smoked with thyme from the garden,
morel mushrooms, spinach, miso and black garlic,
white asparagus and black lemon dressing

Steamed local vegetables 30€

Selection of aged cheeses from Les Bories 16€

Desserts

The Royal chocolate 18€

Crispy almond biscuit, hazelnut praline and dark chocolate mousse

Lemon and thyme pie meringue 17€

Rhum baba with citrus 18€

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.