

Testing Menu

140€

White carte to our Chef Julien Bontus and Giovanni Menegazzi for a degustation of 7 courses

(Menu served at the whole table, until 21h00)

Discovery Menu

95€

Zucchini Flower and Dublin Bay prawn

Fine Dublin Bay prawn stuffing

Bisque and crunchy zucchini

Scorpion fish from Mediterranean

Artichoke, sea weed

Mozzarella mousse

The Lamb of Sisteron

Saddle of lamb roasted on the bone, Tempura of lamb sweetbread

Eggplant caviar

Pine nut and lemon condiment

Board Cheeses refined (Extra 22€)

Monsieur Vergne : Master refined from Nîmes

Monsieur Pellegrini : Master refined from Isle / Sorgue

Apricot and white chocolate

Candied apricot with vanilla

Light apricot mousse

Thin sheet of chocolate

Basil sherbet

Or

Raspberry and mustard

Frozen raspberries mousse

Jelly of raspberry and mustard

Raspberry alcohol baba

Mascarpone cream with vanilla

Recipes may contain major allergens (EU regulation 1169/2011), the list is available on request

All our fish and meat are of French origin. Net prices in Euros

Bories Menu

80€

Melon with Tuna Ham “Mojama”

Melon pulp and fennel

Dill oil melon Sorbet

Ricciola fish

Bouillabasse juice

Chutney of tomatoes and pineapple

Board of Cheeses refined (Exta 22€)

Monsieur Vergne :Master refined from Nîmes

Monsieur Pellegrini :Master refined from Isle / Sorgue

Sherry and dark chocolate

Cream of dark chocolate

Frozen and mousse of sherry

Menu for Little Foodie(5 to 12 years)

22€

Starter, Main, Dessert by our Chef

Recipes may contain major allergens (EU regulation 1169/2011), the list is available on request

All our fish and meat are of French origin. Net prices in Euros

Our Chef Julien Bontus

Propose you his carte

THE STARTERS

Melon with Tuna Ham “Mojama”	34€
Melon pulp and fennel Dill oil melon Sorbet	
Zucchini Flower and Dublin Bay prawn	42€
Fine Dublin Bay prawn stuffing Bisque and crunchy zucchini	
Octopus tentacle	36€
Black garlic aioli Crispy vegetable	

THE FISHES

Scorpion fish from Mediterranean	45€
Artichoke, sea weed Mozzarella mousse	
Ricciola fish	39€
Bouillabasse juice Chutney of tomatoes and pineapple	

VEGETARIAN MAIN

The plate of vegetables from Provence	27€
---------------------------------------	------------

THE MEATS

Limousin Veal Chop 47€
Fricassee of French Beans with Black Olive Butter,
Date Olive Condiment

The Pigeon from Sarrians 52€
Cooked on chest
Apricot Chutney, Fresh Almonds
Lemon Gnocchi

The Lamb of Sisteron 45€
Saddle of lamb roasted on the bone Tempura of lamb
Eggplant caviar
Pine nut and lemon condiment

CHEESES BOARD FROM LES BORIES 22€
Monsieur Vergne :Master refined from Nîmes
Monsieur Pellegrini :Master refined from Isle / Sorgue

THE DESSERTS

Pastry Chef : Giovanni Menegazzi

Sherry and dark chocolate 24€
Cream of dark chocolate
Frozen and mousse of sherry

Apricot and white chocolate 24€
Candied apricot with vanilla
Light apricot mousse
Thin sheet of chocolate
Basil sherbet

Raspberry and mustard 24€
Frozen raspberries mousse
Jelly of raspberry and mustard
Raspberry alcool baba
Mascarpone cream with vanilla