

Menu du Chef

3 courses of your choice | 44

Starters

Stone bass, green apple and avocado | 18

Porcini mushroom velouté, perfect soft-boiled egg,
cecina and arugula | 18

Home-made poultry "pâté en croute", Luberon guinea fowl,
pigeon and pickled shimeji | 18

Mains

Charolais beef tartare,
French fries, and pickled vegetables | 26

Lamb shanks, mashed potatoes,
chives and mushroom of the day | 32

Mediterranean octopus, caponata, spinach and romesco sauce | 32

Desserts

Cheese platter | 12
(Saint-Nectaire, Pélardon, Comté, Pont-l'Evêque)

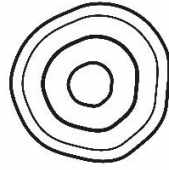
Chocolate fondant, salted-butter caramel,
and vanilla ice-cream | 12

Apples "tatin" millefeuille,
vanilla and mascarpone | 12

Waffle, stewed berries,
pistachio mousse and raspberry sorbet | 12

Our prices are in euros, all taxes and service included
Meat and fish origin France and EU

September 2022



A la carte suggestions

Black Tiger prawn tempura,
Greek yogurt and passionfruit reduction | 22

Foie gras terrine, figs, port wine and toasted brioche | 28

Mediterranean bluefin tuna,
frekkeh, mushrooms and barigoule artichoke | 42

Beef filet, potato gratin, celeriac mousseline
and porcini mushrooms | 44

Two-courses Bouillabaisse | 62
John dory, red mullet, monkfish, sea bass and cod

Montcaud Coupe | 12
fresh fruit salad, strawberry, raspberry and blackcurrant sorbets,
red berry and lavender coulis

Cookie, chocolate whipped ganache, salted-butter caramel,
hazelnuts and vanilla ice-cream | 12

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