



Savoir de Provence menu 49 €

With matured cheeses 59 €

Green asparagus flan and pieces on parmesan shortbread,
crunchy radishes and beetroot coulis

Or

Guinea fowl with tarragon and Nyons olives

Cod and tuna pieces marinated with fresh herbs,
multicolored carrots, wild garlic sauce

Or

Roasted duckling breast with honey and rosemary,
green peas and sugar peas

Strawberries mille-feuille and rhubarb jelly,
strawberry - basil sorbet

Or

Warmed Guayaquil 64 % chocolate tart, passion fruit sorbet

Childrens menu 20 €

Menu on request

Beef origin: France

*Our dishes can contain one or more allergens, listed at the end of the menu.
Please inform us of any allergies or special diet.*

Including VAT and services.





Tasting menu: 6 services 95€

Tasting menu: 5 services 75€

Half cooked duck foie gras in cherry jelly and pistachio powder

Roasted crayfish with green asparagus
and fish stock flavoured with lapsang souchong tea

and/or

Turbot fillet cooked on the skin, stewed fennel redwine sauce

and/or

Lamb rib smocked with garrigues hay spring vegetables

Selection of matured cheeses

Sweet of our pastry chef

Beef origin: France

*Our dishes can contain one or more allergens, listed at the end of the menu.
Please inform us of any allergies or special diet.*

Including VAT and services.

