



MENU

Starter/Main Course/Dessert 39,90€

STARTERS

14€ À LA CARTE

Slate of Iberian cured meats (Pata Negra ham matured 36 months, Morcon de Bellota Chorizo and Cecina de Boeuf de Vacuno).

Trout sashimi from the Sorgue (Ocean Trout from Meyer) and its seasonal raw vegetables

MAIN COURSES

24€ À LA CARTE

Grilled "Black Angus" flank steak, porcini mushroom sauce

Ventoux Mix: Sage rolled breast and Ventoux pork ribs, Thyme sauce

Sea duo: Fillet of Pollack and Prawns wild a la plancha with parsley and braised fennel

The Chef's Suggestion +4€ : Whole duck breast, Muscat jus.

DESSERTS

10€ À LA CARTE

Sweet cake with Chestnut

Seasonal strawberry verrine from Carpentras

Goat cheese from the Luberon

*Toppings of the moment: Fâne carrot, Poichichade,
New potatoes, Grilled Tomatoes and Wild Asparagus*

