



# MENU


Starters/Main Courses/Dessert

47.90€

Kids Menu 15.00€

 Vegetarian

## STARTERS | 18€ à la carte

 Roasted eggplant, provencal tomato sauce, tome shavings from Villars goat farm, black olives and capers chips

“Tiradito” of Sorgue trout, tangy juice with lime zest, wasabi mayonnaise and caper

Beef tataki in the way of “crying tiger”, grilled peppers, cucumber, melon and watermelon brunoise, Thai basil and lemon vinaigrette

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## MAIN COURSES | 28€ à la carte

Sea Delices (octopus tentacle, royal sea bream, gambas), grilled fane carrot, roasted fennel, candied lemon condiment and arugula salade

Duck breast, honey sauce, ginger, sauteed vegetables, roasted apricot and grilled polenta

Ventoux porc duo, ribs and shoulder rolled with sage, bearnaise sauce, roasted potatoes with garlic, snacked eggplant

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## DESSERTS | 10€ à la carte

Ash cheese from Villars goat farm

Chocolate fondant, almond biscuit and artisanal ice cream from l'Isle sur la Sorgue with milk flower and honey from Provence and strawberry rosette

Traditional tiramisu, white coffee ice cream, coffee syrup and speculoos chips

