



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

Octopus salad, candied peppers and shallots, zucchini and lavender cream, lemon and basil jelly

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

MAIN COURSES | 28€ à la carte

Trout steak from l'Isle sur la Sorgue, small spelled tabbouleh, carrots juice, orange and turmeric

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

DESSERTS | 10€ à la carte

Cheese from Villars goat farm served with a bunch of muscat grapes from the luberon

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

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

